

Mayor Chen Chu Visits Japan and Attends FOODEX Japan 2012

◎English translation: Peng Hsin-yi

◎Photos by Hsu Jhih-wei

On March 4th - 9th, Kaohsiung City Mayor Chen Chu, Yunlin County Magistrate Su Chih-fen and Chaiyi County Magistrate Chang Hua-kuan attended the 2012 International Food and Beverage Exhibition (FOODEX Japan 2012) in Tokyo, in order to promote produce from Central and Southern Taiwan. They hoped to create export opportunities and strengthen Taiwan's image as a supplier of premium fruits and vegetables. They introduced Taiwan's safe and high quality products to participants from over 72 countries. FOODEX Japan is the world's third largest food exhibition and the most extensive in Asia. Every year it attracts an average of 70,000 buyers and food professionals. This year, Taiwan's booth was sponsored by Yunlin County, Chaiyi County, Tainan City and Kaohsiung City. Mayor Chen Chu hopes to initiate a new trade agreement with the Japanese and increase the export of Kaohsiung's best fruits, such as jujubes and dragon fruit. Mayor Chen's mission included extending existing channels and increasing orders.

Mayor Chen's trip to Japan also coincided with the first anniversary of the 311 earthquake, distributing 50 cases of Cishan and Meinong Districts' bananas, as gifts to Sendai Elementary School students. She passed on love, sympathy and encouragement from the people of Kaohsiung.

While in Japan, Mayor Chen toured several cities and met with the mayors. In Hachioji City, Mayor



陳菊市長赴日行銷高雄首選農產品

Mayor Chen Chu promoting Kaohsiung's produce in Japan

Chen met with recently elected, Mayor Ishimori Takayuki and invited him to attend the 2013 Asian-Pacific City Summit in Kaohsiung. Mayor Chen and Mayor Ishimori toured the produce sales center at Takiyama Station. She was particularly impressed with Takiyama's supply system and liked the fact each item has a traceable agriculture product label, guaranteeing quality. Takiyama Station also serves as a public shelter during emergencies. The multi-functional design will serve as a model for future upgrades, planned for

Kaohsiung's Produce Center.

Mayor Chen also visited Hachioji, Osaka and Saitama and hopes the experience will contribute to greater economic development for Kaohsiung. Mayor Chen met with Governor of Osaka, Hasimoto Toru. Governor Hasimoto is an advocate of an Osaka Prefecture and City merger. He and Mayor Chen discussed the Kaohsiung County and City merger. She explained after the merger, Kaohsiung expanded to encompass 2946 square kilometers and a population of 2.77 million. This

has enriched Kaohsiung's diversity, economy and provides remote districts with direct attention from the city government. She explained, Kaohsiung City Government endeavors to facilitate each district to achieve a similar level of infrastructure and development.

Mayor Chen also visited the underground reservoir, Metropolitan Area Outer Underground Discharge Channel in Saitama Prefecture. The system is designed to absorb excessive water when large storms hit. It utilizes open spaces such as schools and parks, providing more open spaces for recreation while relieving pressure for underground reservoirs during rainy seasons. Mayor Chen believes Kaohsiung could benefit greatly from the models she saw during the tour.

陳菊市長赴日參加2012東京國際食品展

◎文/葉娜慧 ◎攝影/徐志偉

高雄市長陳菊與雲林縣長蘇治芬、嘉義縣長張花冠於今年3月4日至9日率團赴日參加「2012東京國際食品展」，共同行銷中南部農特產，塑造「台灣優質(安全)蔬果供應區」的形象；陳市長並準備香蕉送給311地震災區仙台股小表達關懷之意，也參訪八王子市、大阪、埼玉縣等地，作為高雄未來相關市政建設的參考。

東京國際食品展為亞洲最具規模且是全球三大專業食品展之一，每年吸引逾7萬名買主入場參觀，今年台灣四縣市雲林、嘉義、台

南、高雄共同設攤，陳市長表示，此行要向參與東京食品展的72個國家介紹優質、安全的農產品，同時向日方爭取高雄市的特色農產輸出，諸如蜜棗、紅龍果等，高雄市目前已有部分農特產成功打入日本市場，此行能為高雄果農成功爭取更多外銷訂單。

訪日期間，陳市長前往拜會八王子市新任市長石森孝志，邀請石森市長參加明年在高雄舉辦的亞太城市會議，並參觀滝山驛站農產品展售中心，陳市長表示，滝山驛站擁有良善的農產品供應制度，每項農產品都有生產履歷標章，確保產品品質，驛站又兼具災時緊急避難功能，可作為高雄物產館的參考。

此外，基於大阪市長橋下徹積極推動大阪府、市合一，陳市長於拜會大阪市長橋下市長時分享高雄縣市合併的經驗，她表示，合併後大高雄腹地面積達到

2946平方公里，市民人數277萬人，不僅擁有多元族群，產業經濟亦趨向多元發展，目前市府致力讓每區的基礎建設公平發展。

陳市長亦走訪日本埼玉縣，參觀「首都圈外郭放水路(地下水庫)」設施，她表示，此項防洪排水設施，於暴雨來臨時，讓周遭的公園及學校操場都可充當儲水功能，分擔地下水庫的蓄水量，平時又可恢復成為民眾休憩的場所，高雄市將借此經驗，有效發展閒置空間，減緩市區淹水量。

由於此次出訪正值日本311地震將屆滿一週年，陳市長也準備50箱高雄旗山、美濃等地盛產的香蕉，捐贈給日本仙台股小，以具體行動傳達高雄市對日本的關懷，陳市長也盼望台日雙方能互通尚未輸入的優質蔬果，創造雙贏共生的經濟體。



陳菊市長拜會大阪市長橋下徹
Mayor Chen meeting Governor Hasimoto Toru

The F.C.F. Seafood Empire

◎English translation: Peng Hsin-yi

◎Photos courtesy of F.C.F., Pao Chung-hui

Founded in Kaohsiung in 1972, F.C.F. Fishery Co., Ltd. is one of the world's top three marine products trading companies. They have been in fisheries operations for 39 years and work out of the Pacific, Atlantic, and Indian Oceans. They manage 30 subsidiaries, fishing bases and shipping agents worldwide. Last year, revenue topped NT \$45 billion and in 2010 processed 50 tons of seafood. It also provides a wide variety of services for 500-600 fishing boats, including trading, transshipments, processing, cold storage and offshore refueling etc.

Taiwan is surrounded by the ocean. Kaohsiung is Taiwan's most important seaport and prominent distant-water fishing port. Taiwan began building fleets for distant-water fisheries in the 1940s. By the 1970s, it had become one of the most prominent fishing countries in the world.

However, the road for F.C.F.'s full recognition as a multinational marine products trading company has not been without its challenges. F.C.F.'s Chairman Lee Wen-Hung points out, despite lack of official diplomatic recognition, with Taiwan's constant involvement and contribution to the international fishing community, Taiwan finally obtained its qualification for continuing participation and use of international fisheries' resources.

Fisheries are a sensitive issue today, due to dwindling aquatic resources and fierce international competition. Lee Wen-Hung points out that although Taiwan still has an edge in the distant-water industry, he feels Taiwan must start looking at it from a global

perspective. He discusses, the U.S. regards distant-water fisheries as an important national resource. Therefore, the State Department directly handles fisheries negotiations in the Pacific Ocean. Lee Wen-Hung also pointed out many of Taiwan's formal diplomatic ties are with island nations that have significant fishing resources. Those nations regard fisheries as their lifeblood. However, recently many of these island nations have begun to entice other countries to invest or establish businesses in exchange for fishing rights. These strategies have had a significant economic impact and improved the quality of their human resources. F.C.F. has been investing in these nations for a long time and Lee Wen-Hung attests to the benefits of having strong ties with these countries. In times of need, F.C.F. relies on these

islands to assist their fishing boats. Taiwan now enjoys the full benefits of an open coastline and one of the most robust distant-water fishing industries in the world. Taiwan also enjoys great diplomatic leverag. Lee Wen-Hung urges the government focus on these issues and build stronger diplomatic relations and secure substantial investment partnerships with other

island nations. Distant-water fisheries not only bring mutual benefits, but also strengthens diplomatic ties.



海上轉載
Transshipment



卸魚情形
Unloading from
carrier

縱橫三大洋 豐群水產

◎文／侯雅婷 ◎圖片提供／豐群水產、鮑忠暉

立足於台灣高雄的豐群水產(F.C.F. Fishery Co., Ltd.)，成立之初從事水產品買賣生意，歷經39載海上南征北討，今天的豐群扮演遠洋漁業供應鏈，縱橫三大洋的佈局與實力，晉身世界前三大水產品(鮑魚)貿易公司，全球建立超過30個服務網絡，包括海上基地、代理商和分公司，年營業額450億，2010年處理50萬噸的魚貨，服務500~600艘漁船，提供海上加油等服務，與榜上另兩間來自日本、美國的水產品巨擘，分庭抗禮。

台灣四面環海，南部門戶城市高雄更是遠洋漁業重鎮。豐群的崛起與台

灣遠洋漁業發展密不可分，台灣從四〇年代開始發展遠洋漁業，七〇年代，躍升為全球重要的遠洋漁業國家。探究台灣之所以能突破外交重圍，係以Chinese Taipei取得多數國際區域管理組織中正式會員資格，豐群董事長李文宏表示，台灣憑藉的是，長期耕耘並參與全球主要漁場，建立使用國際漁業公資源的歷史參與紀錄，獲得國際組織認可，方能繼續取得國際漁業公資源的運用及分配。

遠洋漁業早被各國視為海上的資源角逐戰，李文宏提醒，台灣應以較高的全球觀點，看待今日台灣極具國際競爭力的遠洋漁業產業。以美國為例，美國將遠洋漁業發展視為國家利益，由國務院直接主導太平洋漁業策略位置的佈局與談判。李文宏指出，遠洋漁業除了貢獻經濟，許多與台灣有正式邦交的國家皆為握有漁業資源的島嶼國家，漁業資源對島國而言，是賴以維生的經濟命脈。

Taiwan cannot afford to lag in this arena, nor should it allow other nations to get ahead.

Of all the world's industries, distant-water fisheries have one of the longest production lines. There are many steps involved, starting from the launching of the fleet, catching the seafood and finally delivering the catch to market. The modern consumer is becoming more concerned about ocean sustainability. Environmental groups are making direct demands on operators to follow sustainability initiatives. This international movement is changing the face of distant-water fishing. Lee Wen-Hung is well aware of this trend and as a veteran of international distant-water fisheries; the company is doing its best to understand and meet the environmental requirements, while turning a profit. His vision for the future is to build the company brand by working with other established brands and to continue turning F.C.F. seafood into one of the world's most prestigious seafood companies.

近年來，這些島國以漁業資源分配權為籌碼，積極尋求資源國家在當地投資或更多的商業活動，以提升當地人力素質。而豐群長期深耕資源島國，曾經多次發揮海外影響力馳援我國漁船。遠洋漁業是台灣外交的利器，與島國建立起互惠關係之際，同時穩定邦誼，李文宏呼籲，台灣不能、也不該將遠洋漁業產業的寶座拱手讓人。

遠洋漁業產業鏈很長，從船隊、到漁獲、到消費者手上，涉及層面既深且廣。今日的遠洋漁業因海洋永續環保意識抬頭，環保團體直接要求市場端的大型通路商，針對所採買的鱼產品保證其永續綠色政策，如此一來，改寫整個遠洋漁業的遊戲規則。李文宏表示，身為一個國際遠洋漁業重要參與者，豐群致力了解環保團體最新訴求，力求在環境保育的各項政策下，同時兼顧產業發展，這也是產業端最具挑戰的部份。談起豐群的下一步，李文宏說，要將其強項的原料魚貨透過與品牌合作等策略，更貼近消費者！



董事長李文宏
Chairman Lee Wen-Hung



海上加油服務
High Sea Bunker Service

Striving to be at the cutting edge of one's art – Artist Kuo Chang-si

©English translation: Marie-claude Pelchat ©Photos by Pao Chung-hui

The Singda Port area, a landscape dotted with fishing villages, is where renowned local artist Kuo Chang-si established his Singda Arts Sword Store. In the dark forge, next to the furnace where temperatures reach 1,300 to 2,000 degrees Celsius, stands the silent figure of the smith, wielding a pair of tongs in the fire, sparks flying around. The flames not only illuminate the face of Kuo Chang-si, but are also a testimony to the 50 years he has devoted to refining the art of sword-making, constantly endeavoring to outdo himself.

Kuo began learning blacksmith techniques from his father when he was 13 years old. He explains that blacksmithery earns little profit, and although he once tried to switch trades, in the end he came back to the work he knows best. He started out making everyday items like knives and pickaxes, but over the course of 30 years he parlayed his experience and enthusiasm for forging metal into developing production techniques for swords. Kuo progressively developed a multiple-layered veined steel manufacturing process which he has patented. He combines Damascus steel techniques from India, Japanese sword-making techniques as well as ancient steel-wrapping techniques (the inside is iron while the outside is wrapped with steel) to preserve ancient sword-making techniques. His swords are not only extremely strong, but also have artistic value. Many collectors have ordered swords from Kuo, but he says that he still produces kitchen knives to give his

customers a choice.

Kuo says: "A sword is a work of art, so production is not limited by time." Swords made of steel usually display distinctive patterns that form naturally during the production process. However, the formation of such patterns can actually be controlled by multiple-layered steel techniques, and this is Kuo's major innovation. This "pattern control technique" has allowed him to reproduce blades with unique patterns such as "Ganjiang," "Moxie," and "Yuchang" swords. Kuo explains that his nomination in the Craft Category of the 59th National Art Exhibition of the Republic of China held in 2005 was particularly meaningful for him. Kuo is

now 68 years old, but he still strives to outdo himself, and he continues to develop new materials for swords, as well as new patterns, in order to create increasingly perfect works of art.

Kuo says the working environment is hot and the work is difficult, so even his own son is not interested in continuing this tradition. Kuo, who loves to study swords and other types of arms, has opened the Kuo Chang-si Arts Swords Museum near his store. In it, he exhibits his own work, as well as swords he has collected over the years. When entering



鍛鑄大師郭常喜
Artist Kuo Chang-si

the museum, visitors are immediately immersed in thousands of years of martial art, thanks to the weapons that are on display. These include weapons used during Taiwan's traditional Songjiang Battle Arrays. Thanks to international media coverage, Kuo now receives visits from foreigners wishing to learn sword-making techniques. He hopes that through the museum, he will be able to transmit to other generations the historical and cultural significance of swords.



▲ 炙熱的打鐵環境
Temperatures of 1300 to 2000 degrees Celsius are needed
◀ 累積50餘年的造刀火候
A testimony to 50 years of refining sword-making

淬鍊成鋒 工藝大師郭常喜

◎文／張嘉玲 ◎攝影／鮑忠暉

興達港一帶，一眼望去滿滿漁村風光，國家級工藝師郭常喜所開設的「興達刀鋪」就隱身魚鄉之間。進入黝暗的打鐵間，高溫可達1300度~2000度的火爐邊，鑄劍師沉默的身影，伴隨火鉗在火爐裡上下撥弄的嗤嗤聲，火星迸飛四濺的場景，不僅映紅了郭常喜的臉龐，也見證了他50年來淬鍊而成，持續自我超越的精湛冶煉技藝。

從13歲起開始向父親學習打鐵技術，鐵匠出身的郭常喜說，打鐵業利潤微薄，雖曾一度轉行，最後仍是回到最為熟練的打鐵業。從刀、鋤頭這類日常生活器具作起，憑藉對鑄造的經驗和熱情，30歲之後，郭常喜逐漸轉型，埋頭鑽研

刀、劍的製作方法。他研發出「積層摺疊花紋鋼」的製作方法，這項研發也讓他獲得專利認證。郭常喜將印度的大馬士革鋼、日本鑄劍技術、古代的包鋼技術(刀體為鐵，兩側包鋼)融合，重現古代的鑄劍技藝，刀體不僅堅固，並將他的作品帶向藝術等級。許多人為了收藏而向郭常喜購買寶劍，郭常喜笑著說，他目前還是有打過日常使用的菜刀類用具供來客挑選。

郭常喜表示，「一把劍是藝術品，完成沒有時間表。」一般用以鑄劍的鋼料材質，鑄造後劍身會產生自然的花紋，而以積層鋼打造的劍身則可以「控紋」技術來設計劍身上所出現的紋路，也是郭常喜將創意發揮至無限大之處，藉由熟練的控紋技術，他考據兵器譜，重現古代名劍「干將」、「莫邪」、「魚腸劍」的獨特劍身花紋。郭常喜表示，民國94年全國第五十九屆美展工藝類的人選對他意義重大，欣喜之餘，現今68歲的郭常喜仍不斷地自我砥礪，不斷在材質、劍身花紋方面研發，打造出更

臻完美的作品。

郭常喜說，打鐵環境過於炙熱、辛苦，連自己的兒子都不願接手。喜愛研究刀劍兵器的他，在興達刀鋪附近設置「郭常喜兵器藝術文物館」，展示多把由郭常喜自己鑄造或是收藏的刀劍文物。走進文物館，千百年前的「江湖」恍然對遊客招手微笑，各式兵器陳列架上，包括台灣著名的宋江陣兵器。郭常喜的名氣經過國際媒體的報導，連外國人都前來拜師學藝，他希冀能透過兵器藝術文物館，成就他想要將冶鐵、鑄劍相關歷史文化意涵傳承下一代的心願。



郭常喜兵器藝術文物館
Kuo Chang-si Arts Swords Museum



獨特劍紋展現極致鍛造技藝
Kuo has patented a multiple-layered veined steel manufacturing process.



Namasia's Green Diamond Elementary School

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



最迷人的山裏小學
Taiwan's most charming
mountainside elementary school

In 2009, Typhoon Morakot completely destroyed Namasia Mincyuan Elementary School. The children feared it would never be rebuilt. Fortunately, the school was relocated in a safe location, 800 meters above sea level. With the generous sponsorship of Delta Electronics Foundation, complete reconstruction of the school was made possible. The foundation appointed architect Kuo Ying-chao to lead the project. In February 2012, the school finally reopened, featuring three buildings, including classrooms, a teachers' dormitory and a library. Constructed from mostly recycled wood and state-of-the-art environmental initiatives, it is a leader in the Green Campus movement and is expected to become Kaohsiung's second construction project (after The World Games 2009 Main Stadium) to obtain the Diamond Level certificate from EEWH.

There are many initiatives that make the new campus unique. The school stands on two hectares of land which is entirely free of cement, with buildings that incorporate natural elements and resources such as seasonal winds. They have also been designed to be durable in extreme weather and ensure as little human impact as possible. The buildings have been elevated to resemble traditional native dwellings and



教學大樓
The classroom building

indigenous architecture. This allows wind and rain to pass freely around and under the building. In the past, people did not take nature into account; however, this green architectural initiative shows respect and consideration towards nature. Electricity is generated by solar panels that have been installed on the roof of the classroom building, as well as six windmills that fully utilize renewable energy.

Architect Kuo Ying-chao is renowned for his award-winning design, Pavilion of Dreams at Taipei's International Flora Exposition. On February 8, 2012 the new campus was officially inaugurated. Many children showed their appreciation by telling Kuo Ying-chao, "I love you, Mr. Architect" and he felt there was no greater praise for a job well done. The school is located very high up in the mountains where the roads were washed away during Typhoon Morakot. Every time there is a heavy rainstorm, the roads always get washed out; however, the residents are not daunted by these conditions. Guo Ying-chao was impressed by the locals' spirit of perseverance and steadfast spirit to rebuild. One parent told Kuo Ying-chao that they hadn't wanted the school to restore the past, but to lead them into the future. Therefore, the project was designed to give the children a great future.

The charming little schoolhouse in the mountains

Kuo Ying-chao is from Taipei, with most of his life having been spent in big cities. Therefore, he spent a great deal of time going through documents and historical records, so the school would reflect the traditional culture and architecture of Tsou and Bunun tribes. He also worked to preserve the traditions and ideology of indigenous living spaces.

Kuo Ying-chao also consulted the children and asked them to write down what they believed a school should be. He said the children had some really creative ideas; one even asked for a rollercoaster. They did however all convey a unanimous message: to create a school that would be fun! Mr. Kuo took this into account and designed the classroom building to resemble a Bunun grand-house. He hoped the school



運用再生能源
Powered by renewable energy

would give the children the feeling they were just walking through rooms in their own homes. It was designed to give the children a comfortable place to study and play.

Considering severe winters in the mountains, Kuo Ying-chao designed the building to have classrooms facing each other with the corridors running down the middle. This also resembles the traditional living space of the Bunun family. The classrooms and corridors are also separated by dividers instead of walls. Therefore in an emergency the entire building can be converted into a big open space and serve as a shelter for local residents. The buildings' exterior exhibits a dynamic, fluid design; however, Kuo Yi-chao believes the inside is even better, especially the roof in the classroom building. He has added several traditional tribal totems and used resources made from environmental and recycled materials. This is exemplified in items such as space dividers that are made of compressed recycled paper and bamboo arrows made from a plant found in abundance in surrounding areas. Venting windows are placed in strategic positions around the classrooms, so the wind can pass through and under the building. An electricity monitoring system has also been installed in the building, ensuring energy efficiency. With solar panels and windmills, 50% of all the schools energy is produced sustainably.

The teachers' dormitory is another fine example of green architectural design. Before construction began, principle Wu Ting-yu explained his first priority was to



一座為小朋友未來而設計的學校
The school has been designed to give the children the best possible future.



provide the teachers with a safe and comfortable living environment, so they would be able to better focus on their teaching. The big windows and corridor were constructed from drift wood and allows airflow to cool the rooms naturally, abolishing the need for air conditioning. The dormitory contains twenty-four single occupancy rooms. Each room has its own solar powered water heater. Therefore in emergency situations, the system can provide hot water for three-hundred people, for six days.

The library was built to resemble the architecture of

male tribal culture. Traditionally young males attended to the elders, where they would pass knowledge and wisdom down to the younger generation. Mr. Kuo wanted the library to reflect a place where knowledge can be found, learned and passed on. The library is constructed from wood and resembles the shape of a datura flower, native flora indigenous to the area. The flower can be seen blooming along the road and pathways leading to the school. In additional, an eco-pond was created outside of the Library and is surrounded by plants of different heights and sizes. The

water and the plants are not just for the purpose of landscaping, but also serve the purpose of temperature regulation and land preservation.

When entering the library, visitors must take off their shoes and change into indoor slippers. With a shoe rack that was full of children's shoes, it was clear young, inquisitive minds were hard at work. The library also features venting windows, naturally regulating the room's temperature. The reading room also has a high ceiling with glass panels that maximize the use of natural sunlight and excellent views. The reading desks, chairs and lamps are also customized for children, making reading a more enjoyable experience. Everyone involved in the project, such as principle Wu, architect Kuo, the Delta foundation and residents of Namasia regard the library to be the best gift for the seventy-five children's future.

These ultra-advanced green buildings have been constructed 800 meters above sea level; the entire project took approximately fourteen months and was entirely documented by National Geographic. On April 22nd, the documentary made its debut in Taiwan. The documentary will also be aired in 35 other countries. This illustrates how a small mountain village in Kaohsiung could find a balance between human civilization and the future.

海拔800公尺的鑽石級綠建築 那瑪夏民權國小

◎文／侯雅婷 ◎攝影／鮑忠暉

2012年2月重建後的那瑪夏區民權國小落成啟用，美麗的校舍和曼陀羅花造形的木造圖書館驚艷各界，被譽為綠色校園的新典範，校舍可望成為高雄市繼世運主場館之後，第二棟取得鑽石級認證的綠建築。

民權國小佔地兩公頃的校舍地上水泥覆蓋率是零！校內三棟建築物包括教學棟校舍、教師宿舍及圖書館都在建造前測量過風向，且均採用高腳屋建築設計結構，因此建築物不需順應地形，不會因施工而破壞大自然環境，屬於大自然的土壤讓風恣意通過，下雨時，水得以滲透到地下。在這，綠能建築代表人類對大自然的謙卑、尊重和友善共存，僅僅在教學棟校舍建置太陽能光電板，以及校園一隅矗立著六座風力發電機，妥善運用大自然的能源。

民權國小原址於2009年莫拉克颱風肆虐下毀壞殆盡，小朋友們一度擔心沒有學校了！由台達文教基金會協助重建，並聘請負責台北花博新生三館的郭英釗建築師操刀，2月8日落成啟用當日，小朋友對建築師郭英釗說：「建築師我愛你！」孩子們對新校舍的喜愛溢於言表。

郭英釗談起重建的過程，通往學校的路遇到颱風來襲或豪雨而中斷，路經常斷了又修，修好了又斷，但那瑪夏當地居民展現強烈的韌性和意願要留在當地發展，讓郭英釗印象深刻，郭英釗特別提起，有位家長曾表示，他們要重建的是學校的未來而不是過去，這番談話讓他思索，機會應該往未來走，因此整個設計案是朝學校未來展望而設計。

最迷人的山裏學校

為了設計這間位於山裏的學校，遠在台北、住在都市的郭英釗透過文獻和資料來研究布農族和鄒族的文化、傳統建築與空間，正因為教育有其獨特之處，為了設計出最貼近小朋友需求的理想學校，郭英釗請小朋友寫下心目中理想的學校，他笑說，小朋友天馬行空的願望

中，有的甚至希望學校能有雲霄飛車，但解讀每一則留言背後的訊息，小朋友們的共同願望是，希望學校能夠很好玩！

教學棟校舍以布農族大屋的空間概念為設計主軸，每間教室就如同是部落般，讓孩子感覺，上學彷彿是離開家又回到另一個家一般，希望孩子在學校盡興的學習和玩耍，也體貼地考量山裏的學校在冬天時，戶外的溫度可是會讓小朋友冷得打哆嗦，因此一改平地校舍走廊在戶外的設計，民權國小將走廊放進室內，走廊的兩側是一間間的教室，而民權國小校舍同時兼具防災避難中心的功能，每間教室與走廊的隔間門，一拉開就是寬敞的空間，遇有緊急狀況時，提供當地居民使用。

郭英釗叮嚀著室內比戶外漂亮多了，記得抬頭看看教學棟天花板的圖騰。綠建築廣泛地應用於教學棟建築的許多方面，比如廢紙壓縮成的隔板建材的牆面，也使用當地所產的箭竹為建材，教室也裝設通風口，讓高腳屋的風能從地下進到教室內。而教學棟設有能源監控系統，校內各處用電情況一目了然，靠著蒐集太陽能和風力能源，民權國小能源替代率達50%。

教師宿舍是設計的另一個重點，吳庭育校長表示，要讓前來教學的老師住得安心，才能無顧慮地專心教學，推開走廊旁以漂流木打造的大窗戶，宿舍走道立刻自然通風，無比涼快，校舍提供24間單人房，每間均設有太陽能熱水器，在緊急時可供應300人6天的用水量。

到民權國小沿路上，一旁盛開著曼陀羅花，於是乎，郭英釗以曼陀羅花造型，打造木造圖書館外觀，而圖書館的建築形式則取自原住民部落的男子會所，年長的老獵人會在男子會所傳授年輕獵人經驗與智慧，象徵智慧與傳承的深刻意涵巧妙地轉化為今日的圖書館。圖書館的戶外，築起小型生態池，以高矮不一的植栽等不同的方法調節溫度和水土保持。



圖書館處處洋溢著今天是讀書天的氣氛，進入圖書館要先換上拖鞋，但鞋架上只有小朋友的超小號鞋，宣告著這是屬於小朋友的天地。打開窗戶，導入自然風，室內挑高的空間，透過玻璃的運用，日照充足、採光明亮，放眼望去，又是另一番風景。還有專為小朋友打造的桌椅和檯燈，在這飽覽群書是件快樂的事，迷人的學習空間，是大人們獻給全校75位小朋友無限可能的未來！

在海拔800公尺的那瑪夏區民權國小築起了走在時代最前端的綠能建築，國家地理頻道團隊耗時1年2個月完整紀錄施工過程，民權國小紀錄片於4月22日首播，隨著影片的播出，全球共有35個國家一同領略台灣高雄的那瑪夏民權國小，於大自然與建築之間取得平衡的代表作。

Jiasian's Chu-Yun Plum Extract

◎English translation: Marie-claude Pelchat ◎Photos by Pao Chung-hui

Going up winding mountain trails that reveal beautiful scenery, the early spring sun shines down on lush leaves which hide little green plums. The plum farms that dot the slopes of Baiyun Mountain are among the organic plum orchards which have benefited from the guidance of Jiasian Farmers' Association. Verdant woodlands act as a buffer zone, preventing pesticides sprayed in other areas from contaminating these plum orchards, and thus contributing to a natural organic environment.

Ms. Liu Hsiu-chin, director of Jiasian Farmers' Association Green Plum Food Processing Factory, explains: "Growing organic plums is a way to differentiate ourselves in the market." In the past, few

people knew that Kaohsiung's Jiasian District had close to 2,000 hectares of plum farms. In 2008, the farmers' association worked with the government to introduce the Chu-Yun brand, and set up a marketing program with the goal of developing plum-based health products. Starting from scratch, the association progressively entered organic farming, achieved product traceability certification and CAS certification, as well as organic farming certification, all of which guarantee that the products are fertilizer- and pesticide-free. Director Liu laughs and says that although organic green plums are smaller than those grown by conventional methods, their flesh is firmer. Currently, organic green plum orchards cover 11.19 hectares in

Kaohsiung's Jiasian, Taoyuan and Namasia Districts.

The skin of green plums is fuzzy, and the end of the fruits are pointed. Their skin is crisp and slightly bitter, while the entire fruit has a sour and astringent taste. Director Liu says that plums which have attained a degree of ripeness of five to six are most suitable for producing concentrated plum extract. The best time to harvest these green plums is from Mid-March to early April. After this period, farmers harvest plums that have reached a degree of ripeness of at least seven or eight. The skin of these plums will have turned yellow. Because they have fully ripened, they are no longer suitable for turning into



甲仙青梅園
Green plums are farmed organically.

used to break the fruits down into paste, and the flesh of the fruit will be separated to extract plum juice. This juice will then be boiled for 72 consecutive hours, until highly concentrated plum extract is left. It takes 600kg of green plums to produce just 14kg of concentrated juice. The dark, shiny plum extract captures the essence of green plums and has been called the "black gold of Jiasian." Director Liu explains that the production method is entirely natural. The boiling process eliminates the bitterness of the fruit, she says, so the plum extract has a natural acidity and saltiness. Apart from drinking plum extract by diluting it with water, it can also be consumed neat or added to dishes.

Where to buy?

Jiasian Farmers' Association 07-6754123



濃稠的梅精
Highly concentrated plum extract

初雲梅精
Chun-Yun Plum Extract

concentrated plum extract. Instead, they are used to make preserved plums.

After purchasing green plums from farmers, the association sends the fruits to a processing factory. There, machines are

甲仙 初雲梅精

◎文／張嘉玲 ◎攝影／鮑忠暉

順著蜿蜒的山中小徑向上走，便是一番好光景，初春的陽光灑晒而下，翠綠葉間藏著點點青梅。白雲山坡上的青梅園，是甲仙地區農會所輔導栽種的有機梅園之一，以蔦蔦鬱鬱的樹林叢為隔離帶，阻絕附近地區因噴灑農藥擴及青梅園區的可能性，形成自成一格的天然有機環境。

「作有機梅，是想要作市場區隔。」甲仙農會青梅加工食品廠劉秀琴廠長說，過去罕少有人知悉甲仙地區就擁有近2000公頃左右的梅果栽種面積。民國97年，甲仙地區農會與政府合作，引入「初雲」的品牌名稱，以開發養生產品為

目標，成立產銷班，從無到有，一步步踏入有機農業，陸續通過生產履歷、吉園圃認證，並通過有機轉型驗證，完全不施灑化肥及農藥。劉廠長笑著說，有機青梅個頭較小，但果肉結實。甲仙地區目前的有機梅園約有11.19公頃，分別散布於甲仙、桃源及那瑪夏等地區。青梅果皮略帶有細毛，青透的果實末端呈現突出狀，入口脆爽，卻沾滿苦、酸、澀等滋味。劉廠長說，成熟度達五至六分的青梅果肉最適宜加工製成濃縮梅精。每年3月中下旬到清明節前，是採收青梅最佳時節，清明節後，才會轉而採收成熟度達七八分以上，果皮已轉

為黃、熟的梅果，由於黃熟梅果肉已不適宜濃縮，便用以製成脆梅等產品。農會收購青梅後，將新鮮的有機青梅運至加工廠以機器打成梅泥，並將果肉分離，萃取出梅汁，再將梅汁連續熬煮72小時，直至提煉出濃稠梅精，每600公斤青梅，最後僅僅剩下不到14公斤的濃縮汁液。黑到透亮的梅精，匯聚青梅精華，也被稱為甲仙黑金。劉廠長表示，以純天然方法製作的梅精，在加熱過程中，自然去其苦味，嘗起來帶有自然酸味、鹹味。濃縮梅精除加水稀釋外，亦可直接食用，或可入菜。

哪裡買？

甲仙地區農會 07-6754123



甲仙農會青梅加工廠
Jiasian's Farmers' Association green plum processing factory

Peaches of Namasia District

◎English translation: Marie-claude Pelchat
◎Photos by Pao Chung-hui

If you want to taste the fragrant, flavorsome, sweet and juicy peaches from Namasia District, now is the time! Sun Bao-shan, who has been growing peaches in Namasia District for eight years, says that caring for the fruit is a complicated affair. He explains that the blossoming of the peach trees in January this year unfortunately coincided with a few weeks of unusually cold weather, and that this has resulted in a 40% reduction in harvest. Harvest time this year has been delayed by 20 days, and will fall between May and

mid-June. Because the peach marketing group has already determined pricing, the price of peaches won't be affected. To taste these peaches, which are available only once a year, you will have to be quick!



Where to buy ?

• Sun Bao-shan 07-6701038 or 0934157439
• Namasia District Office 07-6701001 #226

那瑪夏區水蜜桃

◎文／侯雅婷 ◎攝影／鮑忠暉

想品嚐那瑪夏區香氣濃郁、口感綿蜜，又甜又多汁的水蜜桃現在正是時候！在那瑪夏區種植水蜜桃8年的孫保山表示，照顧水蜜桃具相當的難度，他談起今年水蜜桃1月開花時，不巧遇上了連續幾個星期氣候異常的冷，造成水蜜桃減產四成，盛產期較往年慢了20天，今年的盛產期落在5月~6月中旬，但是因為水蜜桃產銷班已訂定公定價，水蜜桃價格並不會因此調漲，想品嚐一年一度的水蜜桃動作要快！

哪裡買？

• 孫保山 07-6701038 • 0934157439
• 那瑪夏區公所 07-6701001#226

Fujii Masami – Master of sweetness

◎English translation: Lin Fang-ju ◎Photo by Pao Chung-hui

Wagashi is a delicious, Japanese dessert and an integral part of Japanese culture. It was also the delicacy which propelled Fujii Masami into pursuing his current career. At 19, the now Japanese pastry chef began his career working in a cake shop. By the time he turned 28, he had already lived in Paris, Macau and Singapore and devoted his life to studying the international dessert industry. He believes dessert is a symbol of happiness. Although food is one of life's necessities, desserts are one of life's pleasures. He believes successful desserts are a combination of diverse ingredients, creative ingenuity, sensational visual effects and delicious sweetness. It should amaze and satisfy. Mr. Fujii is very humorous and easy-going outside of the kitchen. However, when he dons his chef uniform he becomes serious and very professional. His desserts reflect Japanese simple yet unique style. His creativity knows no boundaries. Sometimes he uses Kaohsiung's seasonal fruits and combines them with Japanese ingredients such as miso, soy sauce or wasabi. He is constantly working to develop creative desserts that blend Taiwanese and Japanese flavors.

Mr. Fujii works for Splendor Hotel Kaohsiung as a dessert chef and works from a kitchen that overlooks the Port of Kaohsiung. Before he came to Kaohsiung, he had heard great things about Taiwan. Mr. Fujii has only been in Kaohsiung for a little more than 2 months. He mentioned rice and braised pork is his favorite local dish. He also enjoys sitting by the ocean on Cijin Island while enjoying the breeze and feasting on barbecued seafood. Mr. Fujii enjoys swimming, diving and the is

weather in sunny, southern Taiwan. Although he is usually busy developing new desserts and teaching students, he enjoys going to Sizihwan in his free time. He also enjoys a leisurely cup of coffee on Shoushan and is impressed he can see the Formosan macaques running wild on the mountain side. He wants to learn as much as he can about Kaohsiung and finds it beautiful, with friendly people.

幻化甜蜜與幸福的滋味 藤井正己

◎文／林曼伶
◎攝影／鮑忠暉

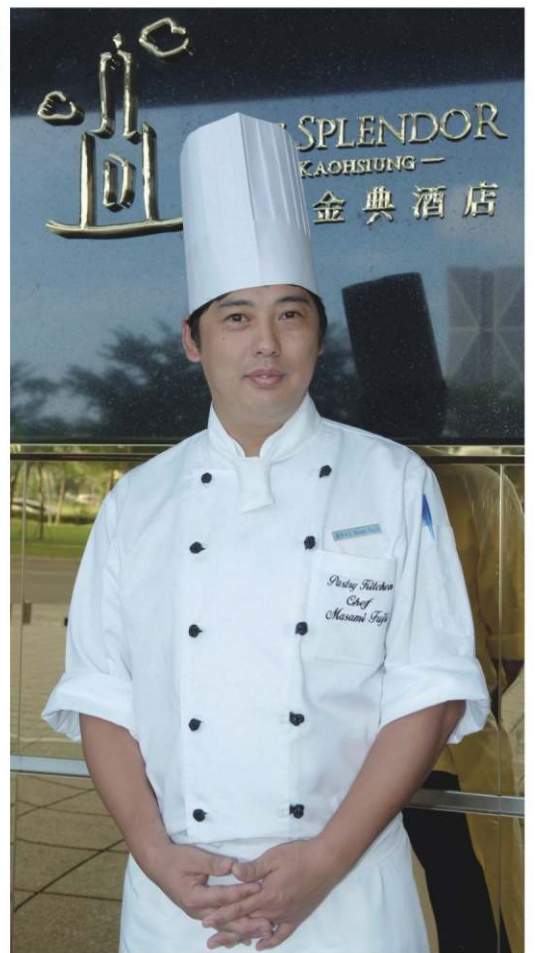
以精緻典雅造型著稱的日本和菓子，在日本人的生活中佔有一席之地，日籍甜點主廚藤井正己（Fujii Masami）即是受其啟發，就此展開甜點人生。

從19歲開始進入蛋糕店學習，28歲起旅居巴黎、澳門、新加坡等地，投身甜點世界20載的藤井正己認為「甜點是幸福的表徵」。他說，食物是必需品，而甜點增添了生活的小樂趣，多元食材與創意巧思結合，成就出兼具視覺美感與甜蜜滋味的各式甜點，帶給人們無限驚喜與滿足，這正是甜點迷人之處。

帶著靦腆笑容，言談之間流露著幽默風趣，藤井正己私下個性隨和，穿上廚

師袍卻顯得自信且嚴謹，敬業的態度表露無遺。他的創作風格不設限，甜點以日系簡約造型呈現，其中蘊含著各地料理精髓，他也計畫使用香蕉、梅子、芭樂、鳳梨等高雄的季節水果，並結合味噌、醬油、山葵等日式元素，研發兼具台日風味的創意甜點。

來到高雄短短兩個多月，談及最愛的在地美食，藤井正己以帶著日式腔調的中文說出「魯肉飯」，他還提到在旗津迎著海風、大啖海鮮與燒烤是非常愜意的享受。因為熱愛游泳與潛水，他十分享受豔陽高照的南台灣氣候，平時雖忙於甜點的研發與教授，但只要有空閒便



會到西子灣感受海洋魅力，他對自由奔走於壽山間的台灣獼猴印象十分深刻，更喜歡在壽山上悠閒地喝杯咖啡。

對台灣印象極好的他，因緣際會來到高雄金典酒店擔任點心房主廚，由於工作地點位於85大樓，他時常眺望高雄港美景，在他的眼中，高雄是個國際化的海港城市。他說，高雄美麗且友善，有機會想多多認識這片土地的不同風貌。

Chen Yueh Hsiang's Woven Fabrics

◎English translation: Li Yi-chun ◎Photo by Pao Chung-hui

In Taoyuan District, Chen Yueh Hsiang is Bunun Tribe's champion weaver. Learning to weave 19 years ago, she instantly fell in love with it and has been an avid weaver ever since. She explains, weaving makes her feel free. She enjoys choosing the width of the cotton threads, weaving techniques and pattern design, resulting in beautiful, woven masterpieces.

Chen has a passionate interest in weaving. She is devoted to promoting Bunun weaving and fabric art. She enjoys lecturing at schools and teaches weaving to mothers in the tribe. Her cultural advocacy began in Taoyuan District, but hopes the tribal women will assist in promoting Bunun textile arts and crafts. This will also boost the tribe's income.

Chen's woven fabrics have developed a good reputation. Their products include brightly woven, unique cushions, mats, scarves, hand bags and camera pouches. The tribal women sell them at craft fairs and assist by diligently manning the stalls. They display and promote their woven products and receive outstanding feedback.

In 2009, Typhoon Morakot was catastrophic for the tribe and other



residents of Taoyuan District. The post-disaster reconstruction plan required them to relocate to Chishan District. With the assistance of other tribal women, Chen started up a weaving business. In April 2012, the Taoyuan District Woven Art showroom opened in Chishan Cultural Park. The woven green curtains at the entrance reveal the welcoming. The high-ceilings in the elegant space accent the bright,

beautiful fabrics.

Chen currently divides her time between Taoyuan and Chishan Districts. She plans to open a production line in Taoyuan District and run the showroom in Chishan District. For the

「織」功夫 陳月香

◎文／侯雅婷 ◎攝影／鮑忠暉

譽為是桃源區布農族最擅於織布的陳月香，19年前開始學習織布，自此，編織與她的人生起了化學作用，沉浸在有趣的編織世界中。談起織布最迷人的地方，陳月香說，在織布機前，依循著想像，選擇綿線粗細、編織的技法和圖形設計，手作的織品常常出乎意外的呈現出全然不同的美麗驚喜！

對織布，陳月香傾注熱情，推廣布農族織品工藝，透過到學校演講，也教導部落媽媽們織布，文化扎根的工作就這麼從桃源區展開，希望這項工藝將布農族的織布工藝發揚光大之外，有效運用部落媽媽等人力資源，同時增加族人經濟收入。

集眾人之力，部落媽媽的手作織品巧思漸漸打開名氣，色彩亮麗的織布運用抱枕、腳踏墊、圍巾、手提袋、相機等

next two years, Chen will also focus on teaching people about weaving. This can assist the women to be more influential and allow them to pass on the skills. It will also shed new light on the weaving culture that aboriginal tribes are so proud of. It will develop participants' creativity and positively impact the tribe. Chen hopes that when her work of passing down of this heritage is complete then she can once again focus on weaving.

產品獨樹一幟，部落媽媽們勤於在各場活動中設攤展示產品，在現場頗受好評，直到2009年的莫拉克颱風重創當地，桃源區的居民被安置於旗山，也因為這個緣故，陳月香和部落媽媽們選定在旗山重起爐灶，2012年4月，嶄新的桃源區織品展示間落腳於旗山生活文化園區挑高的優雅空間中，相得益彰，從入口處的綠色格子門簾，就能感受布農族媽媽們手作織品的溫馨風格。

現在，陳月香奔波於桃源和旗山二地，她計劃將桃源規劃為生產線，在旗山則成為展售點，陳月香將今、明年兩年重心放在織布教育推廣，陳月香說，女人有很多力量，透過教育傳承，使原住民引以為傲的織品文化以新的表現手法，讓投身其中的部落媽媽的創意發揮影響力。最後這位大女孩說，希望傳承織品的工作告一段落時，她又能回到全心全意編織的幸福時光。

Liquid Gold: LE PONT Golden Flaked Shallot

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

Opening a jar of LE PONT Golden Flaked Shallot is like embarking on a journey of flavors. Locally grown shallots are thinly sliced and fried in rendered goose oil to golden perfection, then sealed in a glass jar as soon as they cool down. The flakes are so crispy they make a pleasant jingling sound when the jar is shaken. A Taiwanese culinary tradition with a French twist, these delicious flakes took off in the local market soon after they were launched, and they have gone on to make an impact in overseas markets such as Hong Kong.

The man behind LE PONT's Golden Flaked Shallot and its many other goose oil products is Mr. Chen Liang-shi, who grew up in a family of professional restaurateurs. Mr. Chen says his mother used to be an executive chef running a banqueting business, and since his mom insisted on making every meal from scratch, everyone in the family grew up eating dishes made with the freshest and best ingredients, prepared in the most creative way possible. When Mr. Chen studied in Boudreaux, France, he found that the cuisines there are almost all based on goose oil. As his family owned a Taiwanese-style goose meat restaurant, Mr. Chen quickly realized the potential of making fried shallot - a must-have ingredient for many Taiwanese - with goose oil. The experience of living in France enriched his vision for this signature product. Each batch is made with fresh ingredients, in small quantities, and entirely by hand. Thanks to Mr. Chen's vigilant quality control, each batch tastes perfect. Mr. Chen has involved himself in every stage of the product's



台灣原生種紅蔥頭
Taiwanese original shallot



development, even making sure the packaging is as enticing as the food inside.

Mr. Chen points out that goose oil is capable of absorbing the aroma released from shallots as they fry, and sealing in the fragrance. The mouthwatering golden color of the final product comes in part from the frying, but also from the natural color of goose oil. The oil used in LE PONT's products is special in its own right; Mr. Chen uses only the glob of fat located in the goose's inner thigh, harvested from an 110-day goose that weighs about 7 catties (4.2 kilos or 9.5lbs). Each goose yields just 150 grams of fat. The process of rendering goose fat is a sight to behold: a whole caldron of yellow, solid fat turns translucent, and then completely transparent, when heat is properly applied. This clear liquid is suitable for frying. Mr. Chen also puts a lot of effort into selecting the most suitable shallots for his product. He finally decided on a Taiwanese original species grown in Tainan near the coast. The bulbs are left in the field for two days to dry under the sun, then collected and delivered. Each bulb is succulent and firm to the touch. Mr. Chen cuts the shallot bulbs into slices thinner than 2mm and fries the whole batch in his goose oil. The crisps are ready when they turn from their natural light purple color to a mild yellow. They have to be fished out of the oil with a sieve at that point because the retained heat in the crisps would continue to fry even after they leave the fryer. The crisps turn golden as they cool, and throughout the process the air in Mr. Chen's kitchen is filled with a mixture of sharp, fresh shallot and the



金黃色紅蔥頭
Golden flake shallot

seductive smell of fried crisps. The experienced chefs are there the whole time,



精彩演繹金色香氣和味道
Presenting golden perfection

adjusting the heat or the oil-to-shallot ratio depending on each batch's conditions. Their hard work ensures the quality of the crisps, every single one appearing a uniformed golden tone, and not one piece carrying brown burn marks. LE PONT's Golden Flaked Shallot is an ultimate culinary experience, the satisfaction coming from its appearance, its smell and its taste, not to mention the moment you combine the different elements to take them all in. The perfume of LE PONT's goose oil and shallot is now traveling to dining tables in different countries, and Mr. Chen is proud that his product has charmed the stomachs of many, and added pleasure to people's dining experiences.

Where to buy?

LE PONT Golden Flaked Shallot
07-3725257



LE PONT的代表作
LE PONT's signature products

LE PONT 黃金鵝油香蔥

◎文／侯雅婷 ◎攝影／林育恩

打開一罐LE PONT黃金鵝油香蔥，就像展開一場味道的旅行。以法式鵝油料理作法為繆思，選用台灣原生種的紅蔥頭，純手工製作的金黃色紅蔥頭和鵝油，熟悉的台灣味嶄新登場，上下搖晃著玻璃瓶時，竟可聽見金黃色油蔥酥脆的聲音，這樣的新鮮品質在台灣打開了知名度，更打進了香港市場。

LE PONT黃金鵝油香蔥背後的靈魂人物陳良士表示，吃是件大事，他提起母親是總舖師，對吃，一家人講究食材和作法。對吃的印象源自於母親從廚房裏端出的料理，現煮現吃的新鮮，讓一道道從廚房端出的料理豐富精彩。巧合的是，陳良士法國西南部波爾多求學時，當地人普遍以鵝油為料理基調，加上陳良士家裏經營鵝肉店，讓他興起在鵝油中加入台灣味的紅蔥頭料理，並以新鮮、小工坊純手工製作為原則，從食材風味，乃至於視覺美感，嚴謹地講究每道環節。

陳良士說，鵝油會將金黃色蔥香的味道吸住。金黃色澤的鵝油取材自飼養110天重達7台斤(4.2公斤)的鵝大腿內側兩團白裏透紅的油脂，每隻鵝只能取出150克的油脂，提煉時整鍋油脂會轉

為金色清透的鵝油。而陳良士選用的紅蔥頭取材自台南安南靠海邊的台灣原生種紅蔥頭，先在田野晒蔥2天，紅蔥頭壓起來非常硬實，以不到2mm的厚度側切，完整呈現一顆蔥從頭到尾的風味，放入鵝油中油炸，只見淡紫色的蔥頭轉變成淡黃色，打撈起在杓子中又繼續轉變為金黃色，空氣中滿溢清新蔥香酥炸的香氣，那是新鮮的味道。從鵝油的提煉到炸紅蔥頭，掌廚的都是豐富經驗的大廚，隨時調整鍋裏的狀況，帶著金黃色香酥的紅蔥頭到裝瓶時，不允許有一點點的燒焦黑點，要讓整瓶鵝油香蔥從視覺、味覺和口感達到無可挑剔的完美。



簡單的美味
Simply delicious

到無可挑剔的完美。一縷飄香的黃金鵝油香蔥跨越國界，幻化出餐桌上的無限驚喜，「好好地吃頓飯！」陳良士如此說。

哪裏買？

LE PONT黃金鵝油香蔥 07-3725257