

## 海洋首都高雄

Issue

7

中英文雙月刊

March 2012

Chinese-English Bimonthly · First Issue in April, 1999 · Published by Information Bureau, Kaohsiung City Government · Address : 2F, No.2, Sihwei 3rd Road, Kaohsiung City, Taiwan

Tel : 07-3315016 · http : //kcginfo.kcg.gov.tw/index/index.php · English editors : Johanne Murray · Steven Colin Crook

中華民國八十八年四月創刊 · 發行／高雄市政府新聞局 · 發行人／賴瑞隆 · 地址／高雄市苓雅區四維三路2號2樓 · 電話／07-3315016 · 統一編號／2008800146 · ISSN／1728-2039

## International acknowledgment of Kaohsiung MRT Stations

## The world most Beautiful Subway Stations

©English translation by Lin Fang-ju ©Photos by Pao Chung-hui, KRTC

The MRT has made Kaohsiung's transportation more convenient, with some of its unique public art displays that are reputed to be of the most beautiful subway stations in the World. In early 2012, Kaohsiung's Formosa Boulevard and Central Park Station were rated second and fourth in BootsAll's article: "15 of the Most Beautiful Subway Stops in the World". BootsAll is a US-based travel website that has been in operation for fourteen years. The ratings are significant considering its 3.5 million hits it gets per month.

Formosa Boulevard lies at the intersection of the red and orange lines and is the world's largest circular underground station. In BootsAll's article, "The Dome of Light" received an honorable second place, due to its immensity and artistic message. The glass masterpiece designed by Italian artist Maestro Narcissus Quagliata was composed of 4500 pieces of stained glass and is the world's largest glass masterpiece. It features

penetrating light through evolving scenes.

Completed in 1997, the Kaohsiung MRT brought tremendous change to the region's public transportation. The system also included a series of buses routes, connecting the public with the underground. Taking 4.5 years to complete, the station has become known for its extraordinary and distinct design, attracting daily crowds that come to appreciate the unique public art. It has also become one of the city's most popular spots for wedding photography.

Central Park Station public art was created by British landscape architect, Richard Rogers. It modernizes the city's landscape and integrates nature into the station's design and atmosphere. It integrates sunlight and tranquility into an underground where visitors enjoy the enhancing fresh greenery of outdoors. The massive 200 ton shelter is also designed to depict images of flight, symbolizing Kaohsiung's recent international



捷運美麗島站  
Formosa Boulevard Station

success and thriving prosperity. Central Park station is in close proximity of President Department store, Shinkuchan and the central shopping district. It is an area that is popular with Kaohsiung's youthful clientele. Central Park is truly unique

and attracts worldwide attention. With such unique and beautiful public art, Formosa Boulevard and Central Park Stations are certainly deserving of BootsAll's tribute in, "The World's 15 most Beautiful Subway Stations".

## 全球最美麗的地鐵站

### 高雄捷運 美麗島站

◎文／葉娜慧 ◎照片提供／鮑忠暉、高雄捷運公司

高雄捷運車站站體及公共藝術再次受到國際肯定。充滿特色及藝術氣息的美麗島站和中央公園站，2012年初被美國擁有14年歷史，且每月瀏覽人次達350萬人次的「BootsAll」旅遊網站，評選為全世界最美麗的15座地鐵站中的第二名和第四名。

高雄捷運紅、橘二線於97年完工通車，通車後開啟了公共運輸交通大變革，帶動後續一連串的接駁公車等全面性的交通計畫。除了提供更便捷的交通，位於紅、橘兩線交會點的捷運美麗島站，

是全球最大的圓形地下車站，最具特色的「光之穹頂」設計是出自於義大利藝術家水仙大師 (Maestro Narcissus Quagliata) 之手，大型公共藝術「光之穹頂」用了4500片的玻璃彩繪，再組裝而成，歷經4年半的時間才完成這全球最大的玻璃藝術作品，巨大且絢爛的彩繪玻璃，讓光穿透展現出不同的景象及色彩變化，相當漂亮。美麗又具有特色的設計讓不少人及旅客專程搭捷運前往欣賞，甚至成為熱門的婚紗景點。

獲得第四名的中央公園站則是緊臨大統商圈與新崛江商圈，該區販售青少年的流行商品，設站興建之初即以「摩登高雄」為車站主題，英國景觀建築師 Richard Rogers 將陽光與寧靜自中央公園引入地下站體的整體規劃，讓旅客一出車站大廳即可享受原始森林般的清新綠意。

此外，為了展現中央公園站體雄偉磅礴氣勢，中央公園站重達200公噸的白色雨庇，襯托出「飛揚」的設計意象，象徵高雄市就此起飛、茁壯，讓這座捷運站，以其獨特且磅礴氣勢的設計受到全世界的矚目，獲選進入全球15座最美麗地鐵站，實至名歸。



捷運中央公園站  
Central Park Station



### 2012內門宋江陣

列為台灣十二大節慶之一的內門宋江陣於3月3日登場，精彩的表演獻給觀音佛祖，表達祝壽之意。

(照片提供／鮑忠暉、張忠義)

One of the top twelve festival in Taiwan, the Neimen Songjiang Battle Array, were held on March 3rd in Kaohsiung. The performance is dedicated to Bodhisattva Kuan Yin and delivers performers' birthday wishes. (Photos by of Pao Chung-hui, Chang Chung-yi)



# Mayor Chen Chu's Visit to Miami

◎English translation by Lin Yi-chun ◎Photos by Kao Chi-tse

Kaohsiung City Mayor Chen Chu led a delegation consisting of city government staff, council members and representatives from the marine industries to the United States for a week-long visit starting February 17. The group included John Lu, Chairman of the Taiwan Yacht Industry Association (TYIA).

Mayor Chen visited Miami, one of Kaohsiung's sister cities, and attended a ceremony marking the signing of a letter intent between TYIA and Marine Industries Association of South Florida (MIASF).

During the visit, Mayor Chen exchanged valuable experience in developing the cruise economy with Miami, and the forging of strong cooperative ties between the two cities. Observing the Miami International Boat Show, which is held in Miami each February, was a key part of the delegation's agenda. The delegation also visited Miami International Airport, hoping to gain knowledge and information useful for the development of Kaohsiung Air Cargo Park.

During the signing ceremony, Mayor Chen said the two cities would forge even closer cooperative bonds. Kaohsiung and Miami are both ocean cities, and they both have world-renowned international ports. They have been sister cities for 25 years. Through this cooperation, they shall gain a deeper mutual understanding and will work closely together to improve the marine industries and the environment in the United States and Taiwan by sharing expertise and market information.

Kaohsiung's yacht industry is one of the city's flagship industries. To better promote the development of the industry, the city government has built the 113-hectare South Start Yacht Industrial Park as a key manufacturing base for yacht exports. After the completion and opening of the much-awaited Kaohsiung World Trade Exhibition Center in 2013, the inaugural Taiwan International Boat Show will be held in Kaohsiung in April 2014.

The Port of Miami is world's largest cruise-ship port. Building on a half-century of experience of hosting cruise ships, the Miami International Boat show is now the second-largest boat

show in the world. Because the yacht ports near the Port of Miami possess complete facilities, Miami Mayor Tomas Regalado arranged for Mayor Chen to visit the local ports and exchange information. The experience of hosting large boat shows shared by South Florida's marine industry will

陳市長出席邁阿密國際遊艇暨遊艇公會台邁合作意向書簽署活動  
2012 The Taiwan Yacht Industry Association (TYIA) and Marine Industries Association of South Florida (MIASF) Signing Ceremony.

greatly help the TYIA and Kaohsiung City Government when they host the 2014 Taiwan International Boat Show.



陳市長拜訪進駐高雄的國際知名電影特效公司Rhythm & Hues (R&H) Studios. Mayor Chen visited the Rhythm & Hues (R&H) Studios, which recently set up a visual effects center in Kaohsiung.



## 陳菊市長參訪美國邁阿密市

◎文／張嘉玲 ◎攝影／高嘉澤

高雄陳菊市長於2月17日率市府團隊、市議員及台灣區遊艇公會理事長呂佳揚等產業界代表訪美，進行為期7天的參訪。陳市長拜訪高雄姐妹市

邁阿密市，並於2月18日出席台灣區遊艇公會與南佛羅里達海洋產業協會簽署合作意向書典禮。

此次陳市長與邁阿密市長里加拉多分

享郵輪經濟發展的寶貴經驗，深化雙方更緊密的交流合作，邁阿密市於每年2月份舉辦的「邁阿密國際遊艇展」亦是另一個觀摩的重點。訪問團一行人，亦

走訪邁阿密國際機場，作為高雄發展航空貨運園區的他山之石。

陳市長於2月18日出席台灣區遊艇公會與南佛羅里達海洋產業協會簽署合作意向書典禮表示，雙方今後將展開更密切的合作，高雄市與邁阿密市同為海洋城市，同時也擁有著名的國際港口，雙方締結姊妹市已25年。透過此次合作，雙方互相增進了解並緊密互動，分享雙方的專業知識及市場知識，以幫助改善美國與台灣的海洋產業和環境。

高雄市已經將遊艇產業列為旗艦產業，為積極輔導產業發展，打造南星計畫佔地113公頃的遊艇產業園區，成為台灣遊艇外銷重要製造基地。各界引頸期盼的「高雄世界貿易會展中心」預計於102年底完工啟用後，隔年4月將舉辦「2014年台灣國際遊艇展」，這也是台灣首度舉辦國際遊艇展。

邁阿密市是全球最大的郵輪港，邁阿密遊艇展歷經半世紀的發展，更為全球第2大遊艇展。邁阿密市周邊遊艇碼頭設施完備，邁阿密市長里加拉多特地邀請陳市長參觀當地的港區建設。南佛羅里達辦理大型國際船展的優良經驗，將協助台灣區遊艇公會和高雄市政府舉辦「2014年台灣國際遊艇展」。



邁阿密市是全球最大的郵輪港。  
The port of Miami is world's largest cruise-ship port.



# Hsieh Kuo-bin: The flower grower who moved because of roses

◎English translation by Marie-claude Pelchat ◎Photos by Lin Yu-en

The sun shines bright through the plastic greenhouse covers of Liouguei flower-grower Hsieh Kuo-bin's rose plantation. It's cozy inside the greenhouse, with good air circulation. Kaohsiung's winter sun gives the roses a bright, full color. Roses don't necessarily grow well elsewhere in Taiwan. Hsieh regards Liouguei as an idea place for growing roses. In his search for the ideal environment to grow roses, Hsieh moved from Madou in Tainan to Liouguei four years ago. He was drawn to Liouguei by the fact that it is a mountainous area, and the elevation makes it more suitable than the plains for growing roses. Hsieh's attention to detail is such that he even chose to stay in Liouguei during the warmest months of June and July to see if his roses could survive the sweltering

summer. The results convinced him to relocate to Liouguei at the age of 50, so he could develop his rose-growing business.

Hsieh grows white roses, "Diana, Princess of Wales" roses and Camilla roses. Not only are these roses beautiful, but they also produce many flowers and are easily cared for. His rose plantation is between 360m and 400m above sea level. Enjoying ample sunlight and average temperatures of 25°C to 28°C, it is neither too cold nor too hot, thus making it an ideal location for cultivating roses. In the summer, daytime temperatures are 11°C higher than nighttime temperatures. Roses which grow in an environment where it constantly rains are exposed to the risk of downy mildew. However,



謝國賓的玫瑰花園  
Hsieh's rose plantation

Liouguei's soil is sandy, guaranteeing better drainage, and the sun ensures that any water remaining on the roses evaporates, so avoiding the risk of too much moisture.

As he stands in his three-hectare rose plantation and talks about growing roses, Hsieh looks fulfilled. His job gives him a lot of freedom, the hours are flexible, and the daily workload is not too demanding. He can admire roses while earning money. The care and attention of the landowner, as well as the fact that his son has agreed to join him in the business, bring him joy and comfort.

Hsieh's son, Hsieh Ming-shin, says that he started helping his father back when he was in high school. Hsieh Kuo-bin's roses are usually sold at auction markets in Tainan and Kaohsiung, but during the peak period ahead of Valentine's Day, his roses are also sold in central and northern



謝國賓稱讚六龜地區非常適合種花  
Hsieh regards Liugui as an ideal place for growing roses.

## 花農謝國賓為了玫瑰花而搬家

◎文／侯雅婷 ◎攝影／林育恩

陽光透過塑膠棚照耀在六龜花農謝國賓的玫瑰花園，棚內溫度舒適，通風性極佳，高雄冬季充足的日照，讓玫瑰花瓣的色澤鮮豔飽滿，玫瑰花品質傲視全台，也難怪玫瑰花農謝國賓說「種花來六龜就對了！」，為了尋求理想的玫瑰花種植環境，4年前，他從台南麻豆搬遷到六龜，看中的是位處山區

的六龜，高海拔的地理位置遠較平地更適合栽種玫瑰，謝國賓甚至還謹慎地選在最熱的6月和7月住在六龜，以勘察玫瑰能否安然度過酷夏的季節，考察的結果讓他毫不遲疑地在50歲時，搬遷到六龜發展玫瑰花事業。

謝國賓的玫瑰花園栽植翡翠白、戴安娜以及卡蜜拉等三種花形漂亮、產量佳、易照顧、管理的玫瑰花，花園位處海拔360~400間，屬中海拔，日照充足，平均溫度25~28度，冷熱適中，適合玫瑰花生長，夏季時溫差達11度，晚上涼冷，倘若玫瑰花生長的環境經常下雨，玫瑰花將暴露在最害怕的「露菌病」風險中，但六龜土壤屬砂質土壤，排水性佳，而太陽將玫瑰花積水或水氣蒸發，讓玫瑰花不致泡水腐爛。

量不一定很多，但是都有錢賺，還有花可賞，更有願意同他一起打拼玫瑰花事業的兒子，讓謝國賓對現狀感到很歡喜也很安慰。

兒子謝明祥表示，他從國中開始幫忙父親花園的工作，平日謝國賓的玫瑰花銷往高雄和台南拍賣市場，而最忙碌的情人節檔次還會將玫瑰花銷往中、北部，父子倆還秀了一手「染玫」的技術，

即在特別的時節挑選花形漂亮的特級玫瑰花，染成藍色，一整把(20支)藍色的玫瑰看起來氣勢非凡。

玫瑰花產業屬於精緻農業的一環，精緻農業向來倚靠龐大的人力需求，六龜當地人口結構以年長者居多，又受限於法定工時8小時。謝國賓強調，倘若未能解決缺乏人手的問題，將阻礙花農擴大經營規模，希冀政府能協助改善。



謝國賓(右)和兒子謝明祥(左)  
Hsieh Kuo-bin(right) and son Hsieh Ming-Shin (left)



翡翠白玫瑰  
A White rose



藍染玫瑰  
Dyed blue roses



卡蜜拉玫瑰  
A Camilla rose



# The Little Seed that Can - Chen Wen-yu and His Work in Variety Improvement of Seeds

◎English translation by Peng Hsin-yi ◎Photos by Chen Chen-yi

**K**nown-You's seed kingdom headquartered in Dashu District with several R&D farms in Fongshan District, as well as in Pingtung and Chiayi counties germinated in a small company with just five staff. Known-You Seed Co., Ltd. has been in the business of variety improvement of seeds for 43 years. With more than 200 kinds of watermelon to its name, Known-you is now a world leader in developing watermelon seeds. But watermelons are just a small part of a big picture: Known-You has developed over a thousand different varieties of fruits and vegetables, including some of the most popular varieties of seedless watermelons and cherry tomatoes in the world. Today, the company has eight overseas offices,



農友種苗公司培育出兩百多種西瓜新品種。(照片提供：農友種苗公司)  
Known-you developed more than 200 new varieties of watermelon.  
(Photo courtesy of Known-you Seed Co., Ltd.)

## 一顆種子 行銷全球 西瓜大王 陳文郁

◎文／張嘉玲 ◎攝影／陳振義

從五個人的小公司，發展到如今除了矗立於大樹區的公司總部，外加數個散佈於鹽埔、萬丹、鳳山、嘉義等地的研究農場，農友種苗股份有限公司的創辦人陳文郁，43年來從事品種改良工作，帶領公司在西瓜育種方面獨步全球，培育出兩百多種西瓜新品種，所培育出的新品種蔬果，總數超過一千種

and a sales force which reaches more than 80 countries. The legendary founder of the company, Mr. Chen Wen-yu, has been featured in a mini-documentary on the Discovery Channel.

Mr. Chen, who grew up in a farming family, devoted over 50 years of his life to variety improvement. He used to work as a researcher in Fongshan Tropical Horticultural Experiment Branch, where he focused on variety improvement. The year he turned 42, he decided to leave the branch and start his own business. It was a big gamble. Since variety improvement of seeds takes time, no one can predict when a new variety will emerge. But he kept at it, doing it for the love of research and little else. He never thought about giving up, saying he had read stories of people in the USA and Russia who had successfully developed new varieties which benefited humanity. He took those stories to heart and wanted to do the same. Finally, six years into the work, Known-You's new watermelon seed was ready to hit the market. It was an instant success, being embraced by farmers because it was easier to grow. This was a turning point for the company; Mr. Chen's success with the watermelon seed gave him the confidence and resources to take his work to the next level, and experiment with more fruits

and vegetables.

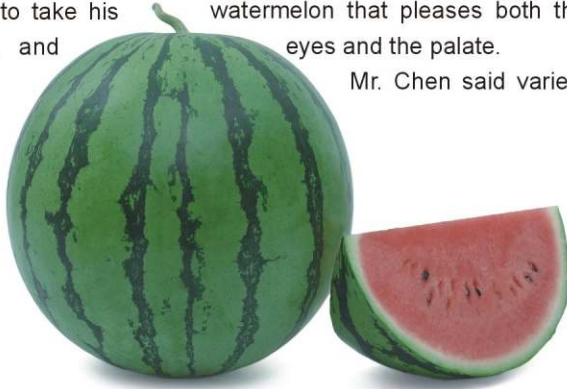
Even in the earliest days, Mr. Chen set the bar high for his company; he wanted to provide the best seeds in the world. Choosing to specialize in watermelons was logical; Taiwan's long, hot summers mean the island is an ideal environment for growing the fruit. His work received international recognition when he attended the All America Selections (AAS), in which not one, but six varieties of his watermelons received awards from the organization. Mr. Chen's eyes sparkle when talking about his favorite subject: the watermelon. He says most people are not aware that the watermelon is rich in lycopene and helps the absorption of calcium. He shows off a new watermelon that is about to reach the market called "The Drunken Beauty." It is so named because the flesh of the fruit appears to be a blushing pink, its fine grains almost melt in your mouth, and it is full of sweet juice. It is truly a watermelon that pleases both the eyes and the palate.

Mr. Chen said variety



陳文郁打造世界知名的育種公司  
Mr. Chen Wen-yu building a world-famous seed company

improvement requires a wide array of specialized knowledge; one has to know a good deal about pedology, chemistry, and meteorology and take all of those factors into consideration. The most challenging thing in the industry is to develop new varieties that are disease-resistant. At the age of 88, Mr. Chen is no longer active in the company, as he officially retired when he reached 75. However, he is still very hands-on when it comes to the company's future plans, and he remains proud to be a Taiwanese farmer, and proud to represent the core spirit of Taiwan's farming industry.



醉美人瓜(照片提供：農友種苗公司)  
"The Drunken Beauty" Watermelon  
(Photo courtesy of Known-you Seed Co., Ltd.)

己投入資金創業，育種研究需要時間醞釀，難以預測新品種何時能夠成功培育。陳文郁說，因為是做自己喜歡的研究項目，從不輕言放棄。他表示，美國及俄羅斯曾有人研究品種改良因而造福鄉里，典範在前亦鼓舞他繼續堅持走自己的路。六年後，農友改良的種子正式培育成功，比原先種子更易栽種的西瓜品種受到農民的肯定，也奠定農友大鳴大放的基礎。創辦公司初期，陳文郁曾立志要將特定品種的種子做到全世界最好。配合臺灣的炎熱氣候，他選定西瓜種子作為品種改良的重心。在全球最具規模的品種選拔比賽「全美園藝新品種比賽」(All America Selections, AAS) 項目中，農友的西瓜品種就有6個品種獲



檢驗品種純度  
Examine Seed Purity

選，是農友種苗公司在世界育種的舞台上，一場亮眼精彩的演出。一談到西瓜，陳文郁神采奕奕的說，西瓜除了含有豐富茄紅素，還可以幫助鈣質吸收。他並介紹今年即將出現在市面上的新品種「醉美人西瓜」，剖開西瓜內層，果肉呈現粉紅色，入口即化；相當美味。陳文郁說，育種工作需要對土壤學、化學、氣象學等相關知識有全盤了解，最具挑戰性的部份莫過於培育出更具有抗病性的品種。今年88歲的陳文郁，早已在75歲時退休，但直至今日，他仍親自關心育種研究計劃，陳文郁表示，他代表的是，生長於台灣這塊土地的農民精神。



發芽檢驗  
Germination Test

染色後的種子以資辨識種類  
The Dyeing of Seeds





# Jinn Her - Building the World One Screw at a Time

◎English translation by Peng Hsin-yi ◎Photos by Pao Chung-hui, Jian Ming-jiun

In the 1960s, heavy industry expanded operations to Gangshang, with several manufacturers continuing to operate in this area today. In 1976, manufacturing in Taiwan took off. This created a huge and sudden demand for screws and was the beginning of a boom for screw manufacturing in Taiwan. It has also provided the region with many lucrative jobs.

Jinn Her Enterprise Co., LTD was established in 1980 and due to its close proximity to the Port of Kaohsiung and China Steel Corporation, it was also headquartered in Gangshan. It produces some of the world's largest and smallest screws. The smallest are as small as 0.3 cm (0.1 inch), whereas the largest being as heavy as 1 kilo (2.2 pounds). Their screws are used for practically everything, from small appliances to bridges to skyscrapers. Jinn Her can produce screws for anything that needs them.

After graduating from junior high school, CEO Tsai Yong-yu followed in his brother's footsteps and worked as a laborer in a screw factory. Today, he is the owner of one of the largest screw manufacturing companies in the world. In fact, for every four screws used worldwide, one of them was



全世界每四顆螺絲就有一顆來自晉禾  
Jinn Her makes one in every four screws worldwide

made by JH. Jinn Her has branch offices in Shanghai and Shandong, China, Malaysia and Vietnam. The company's annual revenue is approximated at 400 billion NTD.

Mr. Tsai's motto is "being responsible for each screw equates taking responsibility for society". He makes sure every employee understands the importance of their work. Mr. Tsai believes screws have a life of their own, each one supporting something bigger than itself. If one screw fails, the things they hold together could dangerously fall apart. He maintains a strong sense of responsibility for each screw that bears their logo. After all, it has taken him a lifetime to establish his company's brand image, quality and marketing channels.

The Kaohsiung headquarters consists of a 15 hectare factory and employs 450 workers. It is projected that by the end of the year, the factory will have increased its workforce to 600. Mr. Tsai is also looking for about 50 hectares to complete this expansion. It is his dream to create enough jobs, so Kaohsiung's younger generation will not have to leave home to find work. He hopes in the future, people will start coming from Taipei to find jobs in Kaohsiung!

Jinn Her's number one priority is quality. In order to ensure this, each



JH螺絲  
JH screw

screw is made in the same location and on the same production line. Every manufacturer works toward achieving zero inventories and subsequently saving costs. Jinn Her has taken the opposite approach, by creating an automatic inventory system, the first one in Taiwan's screw manufacturing industry. Their inventory includes as many as 30 thousand storage units. The system includes a unique barcode system, allocating each

product its own ID. Now products can be traced from the production line to storage units, all based on the barcode on the package. The system has been found to be very effective, taking only 20 minutes for each order to be ready for shipment.

Jinn Her offers storage units to its customers so that it can ship products at a moment's notice. The customer will also not have to worry about storage issues at their end. This thoughtful practice has won Jinn Her a lot of customer loyalty, with many giving Jinn Her their business for more than 30 years.

Taiwan's King of Screws did not earn his nickname without reason. Mr. Tsai continues to analyze every screw he sees when he is out. The more he maintains his role of quality control, the more business he believes he will attract in the future. He vows to make



螺絲自動倉儲系統  
Jinn Her's automatic inventory system

Jinn Her as successful as possible and expresses his gratitude for the land that nourishes him.

In 2011, Jinn Her donated 15 thousand bags of white rice for people in need. In 2012, they increased the donation to 30 thousand bags. Although the screws are made of hard metal, they have generated much kindness and warmth for society. Mr. Tsai says he is a happy man because he knows the screws he makes bring happiness to many.



董事長蔡永裕  
Jinn Her's CEO Tsai Yong-yu

## JH螺絲 撐起晉禾的螺絲帝國

◎文／侯雅婷 ◎攝影／鮑忠暉、簡名君

小至0.3公分乃至於重達1公斤的螺絲，隱身於機器、橋樑和摩天大樓中，是不可或缺的基本零件。座落於高雄岡山的晉禾企業公司打造規模世界第一大的螺絲帝國，靠得是精準掌握螺絲背後商機。

得利於中鋼的鋼鐵原料和高雄港運送便利，高雄岡山的螺絲產業於45年前開始發展，產業聚落儼然成形，1976年，台灣工業剛起步，岡山的螺絲產業跟著蓬勃發展，螺絲業日進斗金的傳言不脛而走，在這樣的氛圍下，晉禾企業董事長蔡永裕從國中畢業就開始跟著兄長踏入螺絲這行，從黑手做起，合夥做螺絲，時至今日，全世界每四顆螺絲就有一

顆來自JH晉禾螺絲，晉禾企業版圖遍及台灣岡山、中國上海、山東、馬來西亞和越南，年營業額新台幣400億元。

「對自己製作的螺絲負責！也就是對社會負責。」董事長蔡永裕如此教育員工。蔡永裕說螺絲是有生命力的，他解釋道，螺絲是被廣泛應用於汽車、橋樑和大樓的重要零件，因此他說，螺絲出問題，世界會亂掉！對製造螺絲有著一份使命感，拿著刻有JH的晉禾螺絲，蔡永裕表示，晉禾企業以品牌、品質和通路，走出了螺絲的康莊大道。晉禾佔地15公頃的高雄廠房分工井然有序，現有450名員工，年底將增加至600人，未來正尋求50公頃的土地擴廠，蔡永裕的理

想，是讓高雄子弟不必離鄉背景到外地尋求工作機會，他豪氣的說，要讓台北人到高雄來上班！

晉禾企業為了確保螺絲的品質，生產線佈局從頭到尾皆在同一個廠區完成，再者，在業界都講求零庫存或至多存貨一星期用量之際，晉禾逆向操作，打造了全台第一個螺絲自動倉儲系統，涵括3萬個庫位，從生產到存放於哪個庫位，靠得是紙箱上的條碼，從接單出貨至裝上貨櫃，只要20分鐘。另外，晉禾代顧客儲放零件，隨時出貨的體貼作法，也讓晉禾的顧客忠誠度超高，合作超過30年以上的公司，比比皆是。

這位台灣的螺絲大王坦誠出門在外會

仔細瞧瞧每一顆螺絲，他領悟出商機無限這層道理，他表示，未來的機會越來越多。他承諾，晉禾事業發展越好，會具體回饋在生長的這片土地上，2011年，晉禾企業在岡山當地捐出1萬5千包白米關懷弱勢，2012年提高至3萬包白米。一顆顆堅硬的螺絲，化成溫暖的關懷，蔡永裕說做螺絲是幸福的，因為螺絲可以為他人帶來幸福。



# Linyuan's Golden Harvest

## Kaohsiung's Onion Farming District

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

It is a warm winter day in Linyuan and the "Golden Harvest" is well underway. Farmers collect heaps of onions and pile them up along their sun-drenched fields. The aroma fills the air as they pack them up to and get them ready for shipping out to Kaohsiung's local markets and Taipei's wholesale market.

Linyuan's Onion Farm District is approximately 100 hectares. The Onions take approximately 6 weeks to mature, with a peak season between January and February. Mr. Yang Chen-yuan of the Linyuan Farmers' Association explains, "Onions thrive in environments graced with salty sea breezes". Due to Linyuan's close proximity to the ocean and its particular soil composition, it is an ideal location for onion farming. Also, due to Southern Taiwan's year-round sunny weather, Linyuan's onions grow rounder and more succulent. The larger ones even reach one catty (about 600 grams or 1.5 lbs) and have become very popular due to their impressive size and rich flavor.

"In its hay day, Linyuan's onion farms were much bigger than today and at that time the onions were nearly all exported to Japan", reminisces Mr. Gong Long-hui (a veteran famer who has grown onions in Linyuan for more than 30 years). Mr. Gong explains Linyuan's onions are a type known as "Dingyuan No. 6". These onions are larger than average, not tear-inducing, milder, sweeter and juicier than other onions. After a few days in the sun, the outer skin turns brown, dry and thin. The inner layers are juicy white, featuring finer grains and have a crispier texture that will almost melt in your mouth. It has a short shelf life. Even when they are refrigerated, they don't last more than two months due to



林園洋蔥裡層質地白嫩

The inner layers of onions in Linyuan District are juicy white.

its high water content.

Mr. Yang explains the way he knows the onions are ripe and ready for harvest is when the leaves are droopy and the tips turn earthward. After the harvest, the leaves are used as compost, enriching the soil for the next batch of onions. If there is too much rain, the onions become vulnerable to pests and diseases transmitted by pests. If disease outbreak does occur, cross infection happens quickly and all the farmers could suffer tremendous loss. These days, there is only one onion harvest per year which is mostly distributed domestically. However, farmers still face a lot of competition from imports. Farmers like Mr. Huang Yuan-tai hopes consumers will choose

domestic produce. He believes Linyuan's onions are far tastier than the imported ones. Most consumers are familiar with yellow onions which are popular for their longer shelf life and used more frequently in recipes, but red and white onions are also



待採收的成熟洋蔥

The onions are ripe and ready for harvest.

## 林園洋蔥

◎文／張嘉玲 ◎攝影／林育恩

冬陽正暖，田壟上一落落的洋蔥羅佈於林園道路兩側，農用採集場內，散落四處的洋蔥果實吸收陽光後，微微散發出洋蔥特有的馨香味，農戶忙著揀選果實，分級包裝，預備將洋蔥販售至台北果菜拍賣市場或是本地市場。

林園洋蔥栽種面積約100公頃，洋蔥盛產期為每年的1~2月，成長期約三個半月，林園農會楊振源表示，洋蔥喜愛生長在空氣中含有鹽份的地區，近海的林園區常年經海風吹拂，土質適合洋蔥

生長，又有充足陽光照耀，成熟的洋蔥果實渾圓，可重達1兩~1斤，廣受市場歡迎。

「昔日林園洋蔥佔地幾百甲，全外銷日本。」在林園區種植洋蔥已達三十多年的農戶龔隆輝如是說，可見林園洋蔥過往的繁盛風華。龔隆輝說，林園洋蔥採用定遠6號，果實大而飽滿，水份多、甜份高，現採現收，值得一提的是，林園的洋蔥沒有一般洋蔥所具有的辛辣味。採收後的洋蔥經過日曬，外皮乾燥，容易剝開。揭開外皮，裡層質地白嫩，水份保存完整。林園洋蔥口感脆，纖維細緻，由於水份多，較不易冰藏，存放時期約兩個月。

楊振源表示，洋蔥葉片呈現垂倒狀時，表示已經「熟成」，可以摘採。摘取果實後，農戶會將洋蔥葉放回田埂裡，當成天然肥料。龔隆輝表示，洋蔥成長

過程中，懼怕多雨水的天氣，還有害蟲啃咬所造成的疫病，一旦染病後植株易相互傳染，造成巨大損失。現今林園區出產的洋蔥以內需為主，每年只收成一季的洋蔥，數量因不敷需求而面臨外來洋蔥的競爭，農戶黃源泰表示，林園區所生產的洋蔥口感遠比外國洋蔥更佳。林園洋蔥生產以黃洋蔥為主，尚有紅洋蔥與白洋蔥兩種，後兩者纖維較粗，紅洋蔥可用來調酒，但市面上還是以黃洋蔥較受歡迎，存放期限較久，亦作為蔬菜使用。龔隆輝說，挑選洋蔥時，呈渾圓狀的洋蔥即是上乘選擇。今夜何不以林園的優質洋蔥佐拌入菜，細細品嚐。



黃洋蔥  
Yellow Onions





## Niklas Lemcke - In Search of the Essence of Chinese Culture

◎English translation by Ling Fang-Ju  
◎Photo by Hou Ya-ting

Niklas Lemcke, is a German exchange student studying Chinese at Wenzao Ursuline College. After beginning his studies a year and a half ago, he has learned to speak Chinese fluently. Niklas fell in love with Chinese culture as a youngster and was inspired by Bruce Lee's Kung Fu movies. He also took Chinese courses when he was at school in Germany. Niklas decided Kaohsiung's student exchange program would be the perfect place to learn Chinese and connect with the Chinese-speaking world.

Niklas brought out one of his impressive calligraphy works. He explained that he was inspired by cursive calligraphy's elegance and creativeness, so he asked his calligraphy teacher if he could switch to this style. On New Year's Eve 2012, Niklas even got the opportunity to do calligraphy on spring festival couplets and work with some of Taiwan's great calligraphy masters. The fact he's a foreigner, with such impressive cursive calligraphy got him a lot of request from locals. With ease he completed

anything from regular blessings to impromptu works. Niklas does calligraphy based on basic strokes; therefore, he is able to write any character even if he doesn't recognize it. His favorite words include "雲遊" (Wandering) and "文武合一" (Syncretizing literature and martial arts).

The feeling of freedom he gets from his cursive calligraphy can also be

reflected in his overall philosophy of life. Niklas also studies martial arts. In Germany, he studied Wing Chun for self-defense; however in Kaohsiung he studies Tai Chi. He feels martial arts and calligraphy are similar in several ways and therefore martial arts have helped him improve his calligraphy skills.

Niklas is also concerned about the earth and environmental protection.

Although he's a vegetarian, he still enjoys local delicacies. Some of his favorites include fried rice and Mapo Tofu. He has also discovered and enjoys shaved ice in Taiwan. Niklas embraces his life in Kaohsiung and is used to being around Chinese people. He also plans to stay and continue his college education here, as he expects the free and open, learning environment.



## 深入中華文化的精髓 林樂寬

◎文／張嘉玲 ◎攝影／侯雅婷

拎著一袋台式早餐，一年半前到文藻華語中心研習的德國學生林樂寬(Niklas Lemcke)，以一口流利的中文侃侃而談。回想起與中華文化相識的過程，林樂寬說，幼年時李小龍的功夫電影和學校的少許中文課，使他對中華文化著迷。因緣際會，透過交換學生專案，再加上朋友的推薦，他選擇到高雄學習中文作為他在華語世界的起點。

談到中華文化，林樂寬展示一幅他書寫的書法作品，令人驚艷，他表示，偶然見到飄逸奔放的行草後，主動向老師表示要從楷書改學行草，書法上的表現，讓林樂寬於2012年春節前夕，與數位書法名家現場揮毫寫春聯，金髮碧眼的外籍朋友書寫書法，造成轟動，前來求字的人絡繹不絕，從常見的祝詞，到臨時求字的民眾，林樂寬都可以一一完成。

。林樂寬說，他按著書法的基本筆法書寫，即使是他不認識或沒練過的字，也可以寫出來。林樂寬最愛書寫的字句是「雲遊」以及「文武合一」，他說，行草自由、無拘束的感覺正是他的生活態度。除了學書法，他還學武術。原本在德國就學了詠春拳防身的林樂寬，在高雄更學習太極拳法，他說，在武術中他領悟到與書法相為印證的道理，學習書法更有心得。

關心地球與環境保護的林樂寬是位素食主義者，但這不妨礙他在高雄品嚐美食，他最愛食物是炒飯及麻婆豆腐，來台後首度見識到大口吃刨冰的豪邁。在高雄生活的體驗讓林樂寬回味無窮，他計畫留在台灣申請大學，期待一個更為開放、自由的學習環境。

## One Hundred and One Years Young- The Inspiring Life of Chao Mu-he

◎English translation by Peng Hsin-yi  
◎Photo by Hou Ya-ting

"I stopped eating breakfast about 85 years ago," says Mr. Chao Mu-he with the casual demeanor of someone who has lived for over a century. People often refer to him by his endearing nickname, "Grandpa Chao". His eyes are still clear and sparkly. He doesn't act or appear to be one-hundred at all. He lives in a 4-story walk-up and goes out every day, cleaning the streets around his block. He lives independently and takes good care of himself. He still travels internationally and in February 2012, he went to Hong Kong to participate in a calligraphy demonstration. The word "aging" does not seem to apply to Grandpa Chao.

Grandpa Chao specializes in a very unique type of calligraphy called the Bird-and-Insect Script. Characters resemble birds or caterpillars. Mr. Chao is in full command of his brush strokes and steadily moves his hand rhythmically along the table. Each move is controlled and as natural as breathing. A composition of poetic verses is completed in moments. It can be read it as a piece of calligraphy or viewed as an artistic painting of birds and insects. The curator of the British Library also picked up one of Mr.

Chao's Bird and Insect Scripts by chance and was extremely impressed with its breathtaking presentation. Mr. Chao generously donated the piece to the Library as a gift.

Grandpa Chao has been doing Bird and Insect Script since he was 14. He would often practice until 2 am. He is an artist in the truest form. His works are not for sale; however, he often gives away his work. Recent publicity focusing on his calligraphy hasn't changed his attitude about life. Grandpa Chao believes it is best to live a calm and simple life.

Grandpa Chao has broken several records. At 74, he traveled Europe alone, without a word of English. He earned a MA degree when he was 98 and didn't miss a class. At 100 years old, he was the first Taiwanese calligrapher to have his work collected by the British Library. This year at 101, he wrote his first book that shares his life's stories and philosophy.

Grandpa Chao was born in 1912. Over the years he has seen society change; however, he stands by the importance of family, respect for parents and the importance of working diligently. He believes the easiest way to live without worry is to follow one's conscience, and to do one's best. Grandpa Chao's life philosophy has

been tried, tested and found to be true for a hundred years. He has also experience many ups and downs in the past century, yet his character remains the same. Just like a piece of jade, regardless of its environment, the inner glow will never diminish.

## 101歲正青春 趙慕鶴

◎文／攝影／侯雅婷

「我已經85年沒吃早餐了！」101歲的趙慕鶴爺爺一開口就語出驚人。沒有老態龍鍾的樣貌，他的眼睛清澈，頂著一頭柔順的白髮，家住四樓的趙爺爺每天爬上爬下，打掃住家附近的環境，自己打理生活。今年2月，趙爺爺受到香港工商協會邀請，飛到香港現場揮毫，青春彷彿在趙爺爺身上停格。

趙爺爺寫得一手漂亮的鳥蟲體書法，手仍然穩穩地握著毛筆，下筆力道十足，運筆間，筆鋒一轉，一撇成了活靈活現的鳥形躍然於紙上。大英圖書館曾於偶然間見到以鳥和蟲圖像書寫的鳥蟲體書法，大為驚豔，趙爺爺慨然捐贈，成為該館首位珍藏的台灣書法家作品。

趙爺爺從14歲開始寫鳥蟲體書法，常常書法一寫就到半夜二點。以鳥蟲體書法享譽國際的趙爺爺是性情中人，字畫只送不賣。趙爺爺說會寫鳥蟲體書法沒有什麼了不起，恬淡而平實的生活著。

趙爺爺的人生不斷地寫下紀錄。74歲時，不懂英文的他獨遊歐洲；98歲時，



取得碩士學位，趙爺爺說他沒有缺席過任何一堂課；100歲時，鳥蟲體書法被大英圖書館收藏，101歲時，趙爺爺出書分享他學習和處世的心情點滴。

出生民國一年的趙爺爺分享他的智慧，他說，雖處於工商業社會，但人生中的核心價值，比如家庭、父母和工作不應因為時代變遷而有所改變，他還說，做人正正當當，忠於工作，把事情做好了，心情自然輕鬆，沒有煩擾。百歲人瑞趙爺爺走過一世紀，歷經風雨卻像溫潤的玉石一般，暖暖內含光。



# Alternative recipes incorporating Guava and Jujube

◎English Translation by Peng Hsin-yi ◎Photos by Lin Yu-en

Guavas and jujubes are Kaohsiung's most popular winter fruits. The Guava-Jujube Festival was created to demonstrate recipes that incorporate these fruits into various recipes. This year, the Kaohsiung Restaurant Workers' Union brings new and creative recipes to demonstrate. A new recipe even incorporated the fruits into savory dishes. All new recipes were well received by festival visitors.

Ms. Su Yue-lan is the chef behind the Guava Bavarian and Guava Bread recipes. She believes food should compliment and highlight ingredients' natural flavors. This is certainly exemplified in her Guava Bavarian masterpiece. The recipe requires the guavas to be slightly overripe, with yellowish skin, creamy flesh and producing an aroma of fruit in full bloom. The guavas are then processed in a blender and are run through two layers of cheesecloth, removing any remaining solids. She then mixes fine sugar and gelatin with cold milk. The mixture is heated over low heat and stirred continuously until boiling. The thick, creamy, fragrant guava puree is then folded in, filling the air with the delicious scent of guava and milk. The mixture is

then cooled to room temperature, poured into moldings and chilled. The lactose intolerant can simply replace the milk with water and achieve just as delicious results.

Ms. Su also developed the guava bread recipe. This is made by adding Guava puree to dough and using dragon's eyes as a substitute for raisins. It has a springy texture with a distinctive guava flavor, enhanced by the dried fruit.

The fruits have also been incorporated into savory dishes, including Guava Dumplings and Jujube Steamed Cake. Mr. Wang Sian-yi is the chef responsible for developing these recipes. The guavas he uses are firm in texture and can withstand heat. The guavas are grated into matchstick shaped pieces. The Guava Dumplings are filled with fresh shrimp and ground pork that has a 6:4 lean to fat ratio. They are then seasoned with

salt, sesame oil, granulated chicken stock and a little soy sauce. Mr. Wang said the guava sticks must be kept short so that



棗子發糰  
Jujube Steamed Cake



王賢懿師傅(左)、餐旅工會總幹事吳靜瑜(中)和蘇月蓮師傅(右)  
Chef Wang Sian-yi(left), Director of Kaohsiung Restaurant Workers' Union Wu Ching-yu (center) and Chef Su Yue-lan (right)



芭樂水餃  
Guava Dumplings



## 冬季嚐鮮 芭樂、棗子入菜

◎文／侯雅婷 ◎攝影／林育恩

以高雄冬季盛產的芭樂和棗子入菜，是高雄餐飲職業工會研發團隊的創舉。在行銷高雄冬季果品「芭樂節」現場，示範由芭樂和棗子製成的一系列庶民料理，散發出一股清新的鮮、香、甜，還與食材很搭！引起廣大迴響，也為芭樂和棗子找出更多元的食用方法。

芭樂果凍、芭樂麵包

蘇月蓮師傅的料理講究真材實料，芭樂果凍充份展現其烹飪功力。她特別選用最能展現芭樂濃郁風味和口感的完全成熟黃芭樂作為果凍主原料，將黃芭樂打成果汁，以兩層紗布過濾，瀝出濃、稠、香的芭樂汁，再將白砂糖和果凍粉均勻攪拌，倒入鮮奶以小火熬煮並持續攪拌，俟水滾後再加入芭樂汁，煮至滾沸，空氣中瀰漫著濃濃的牛奶混合芭樂的香氣，俟冷卻後分裝就大功告成，對牛奶過敏的人可改以水代替。

蘇老師的芭樂麵包改良歐式麵包，口感Q彈，同樣採用黃芭樂原汁加入本地特產的桂圓，口感層次豐富，屬於專業級的上層佳作。

芭樂水餃、棗子發糰

精通麵食類料理的王賢懿師傅，研發出芭樂水餃，選用質地硬的芭樂刨成絲，加上新鮮蝦仁、瘦肉和肥

肉。瘦肉與肥肉以6:4比例充份混合，使用鹽、香油、雞粉及少許的醬油調味。王師傅提醒，刨芭樂絲時不宜過長，避免芭樂絲凸出水餃皮外，王師傅說，製作芭樂水餃食材可依個人喜好調整，喜歡吃什麼就多放點。芭樂本身帶有微微的酸味，引出鮮蝦的味道，一口咬下，滿口芬芳，滋味豐富。

另一道棗子發糰須先將黑糖水、麵粉和酵母菌攪拌至軟軟的狀態，加入大塊切丁的棗子和提香的紅棗，結合黑糖和紅棗的香氣，再加上蒸過後的棗子質地變軟，吃起來有股甜味，是道紮紮實實、溫暖人心的甜品。



芭樂果凍  
Guava Bavarian



芭樂麵包  
Guava Bread

