

# 海洋首飾

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## Cyclist Friendly Kaohsiung

◎English Translation: Lin Fang-ju

◎Photos Courtesy of Pao Chung-hui, Kaohsiung Environmental Bureau

Kaohsiung City Government has been working hard to create more environmentally friendly transportation systems. Cycling has always been popular in Kaohsiung and interest has certainly increased with the extensive and newly developed bike path network. With these extensive bike paths it is now safer and more convenient for cyclists and pedestrians to get to work and school. In 2010, Kaohsiung was featured by CNN as being one of the top cycling cities in Asia and by the end of 2013 cyclists will be able to enjoy 600 kilometers of bike paths.

Currently, Kaohsiung has approximately 250 kilometers of bike paths, including Cueihua Cyclist's

Bridge that opened in 2010. The bridge is Taiwan's first cyclist bridge that is used for crossing main roads and keeping cyclists and pedestrians safe from busy traffic. Cueihua Bridge crosses over busy Chongde and Cueihua 4<sup>th</sup> Roads. In 2011, the City Government continued with its development of new paths and continued to integrate them with existing ones. Currently two north and south bound paths are being planned with the scenic mountains in one direction and the ocean in the other.

The City Government plans to build a second cyclist bridge across Zhongshan and Kaixuan Roads with an accompanying tree lined pedestrian bridge. Forecasted as a new landmark



中山、凱旋路自行車橋

The second cyclist bridge across Zhongshan and Kaixuan Roads

## 自行車友善城市 高雄

◎文/葉娜慧 ◎照片提供/鮑忠暉、高雄市政府環保局

高雄市民騎單車熱潮方興未艾，高雄自行車道系統網絡繁密，市民朋友乘騎單車除可達到休閒、通勤的目的，高雄建置的自行車環境更於2010年受到國際媒體CNN評選為亞洲五大單車城市之一。市政府全力打造友善自行車環境，為提供單車愛好者與行人安全、便捷的用路環境，建置完善的自行車道路網絡，預計103年底，高雄自行車道將達600公里。

高雄市現已完成約250公里的自行車道，2010年起開放的「翠華路自行車橋」，是台灣首座跨越市區主要道路的自行車道橋，該座自行車橋橋樑跨越交通流量大的崇德、翠華路段，專門提供自行車騎士與行人使用，車友從此不需再與車爭道，安全獲得保障。為使自行車道路網更加完善，市府今年將繼續興建第二座自行車橋，由中山四路跨越凱旋

四路，將是通往高雄國際機場的地標，凱旋路中央將另行規劃一座空中花園專供行人使用，車道將搭配周邊景觀進行綠化。完成後的第二座自行車橋，可紓解原本擁擠的車潮、人潮，並提供市民休憩空間，背包客更可以單車遊高雄，體驗深度旅遊的樂趣。此外，市政府在「愛河之心」設置的自行車休憩站設有簡易沐浴設備，體貼車友，讓疲累的騎士可以休息、補充體力，打造人性化的



for Cianjhen District, the second cyclist bridge and accompanying park will provide more security for cyclists and a park for people to relax. The bridges will also provide visitors a more interesting and safer way to travel around Kaohsiung. Cyclists are also encouraged to visit the service center at the Heart of the Love River which offers shower facilities, bicycle repair, rest area and coffee shop.

Kaohsiung City Government has also launched a public bicycle rental scheme that provides 49 racks with automated bicycle rental to make

休息空間。

除了現有自行車道系統，2011年市政府將進一步以開發新路線為主，並同步整合舊有自行車道，規劃二條南北向自行車道，分成山線及海線，並持續發展通勤型自行車道，鼓勵市民善用自行車通勤，未來亦將打造更多優質專用道，提供民眾多元的自行車道路網。

高雄市政府副市長劉世芳(右三)於10月22日至韓國參加ICLEI國際低碳運輸會議之市長圓桌論壇，高市於低碳運輸政策的努力獲得與會各國代表肯定。  
Deputy mayor of Kaohsiung, Liu Shih-fang(right three), attending Eco-Mobility Changwon 2011 congress.

cycling more convenient. Central Park MRT Station's rack is used most frequently. The city is planning on adding 25 rental racks over the next year, which will be mostly located near MRT stations, with the first rental hour being free. Kaohsiung certainly is a cyclist friendly city!

為了方便單車使用者，高雄市設置有49處公共自行車租賃據點，使用這項設施的車友日益增加，據統計，目前以捷運中央公園站的使用人數最多。現今除推出前1小時租賃免費的措施外，明年可望再行增擴25處公共自行車租賃據點，以捷運周邊人口密集處為主，成為對鐵馬族最友善的城市。



### 德國姊妹市礦山縣來訪

高雄市的姊妹市德國礦山縣縣長傅格爾於10月26日拜會高雄市長陳菊，盼加強雙邊的友誼，同時也邀請陳市長於2014年訪問礦山縣，慶祝雙方締盟20週年。

### A visit from Kaohsiung's sister city Erzgebirgskreis County

On October 26<sup>th</sup> Mayor Frank Vogel of Germany's Erzgebirgskreis County led a delegation to visit Mayor Chen Chu. His aims were to strengthen the cities' friendship and personally invite Mayor Chen to visit in 2014 and celebrate a 20 year partnership.

# Taiwan's First Yacht Industrial Park

©English translation: Marie Pelchat ©Photos courtesy of Kaohsiung Marine Bureau

**S**outh Star Yacht Industrial Park will be located in Siaogang District, adjacent to Intercontinental Container Center, Kaohsiung Fongbitou Harbor and Kaohsiung Linhai Industrial Park. It will be a great advancement for Taiwan's yacht industry. Marking the first of its kind in Taiwan, Mayor Chen Chu hosted the official launch and signing ceremony on September 30, 2011. The first phase of the project is scheduled to be

completed by 2013, with a second phase in 2015. The project will cost NT\$ 5.2 billion and establish Kaohsiung as Asia's premier luxury yacht manufacturing center.

The yacht manufacturing industry is Kaohsiung's most competitive industry. Currently Taiwan's yacht industry ranks third in the world, second only to Italy and the United States. Cities in China are also rapidly developing their yacht

industry, so Taiwan's manufacturers will be facing greater competition. With the new industrial park, Mayor Chen Chu believes it will become Kaohsiung's flagship industry and increase its competitiveness. It will also assist manufacturers in facing market challenges and unite them in moving Taiwan's yacht industry to a whole new level.

Previously most yacht manufacturing companies faced serious limitations because they weren't located near



陳菊市長(中)主持遊艇產業園區簽約儀式  
Mayor Chen Chu(middle) hosted the yacht industry park launch and signing ceremony.

the port. The South Star waterfront, land reclamation project has allocated 113 hectares to the industrial park, which will accommodate up to 42 yacht manufacturing companies. Kaohsiung City Government hopes this will foster industry development, enhance manufacturing productivity, reduce transportation costs and promote industry clusters. The park will include large shipyards and boat launching facilities. It is estimated to boost the industry by NT\$10 billion per year and create 4,000 jobs.

The industrial park will also house other yacht-related businesses and a large research and development sector. It will also welcome companies that specialize in yacht design, manufacturing, sales, maintenance, yacht accessories, water sports

equipment and management companies, projected to top \$25 billion USD. Lu Chia-yang, chairman of Taiwan's Yachting Industry Association believes the industrial park will become one of Taiwan's great economic glories.

With the port and airport adjacent to the future industrial park, manufacturers will find Taiwan a more appealing place to set up shop. Taiwan will also boost its international market by emphasizing its custom yacht capabilities. There are 35 yacht manufacturing companies in Taiwan, with 19 that are based in Kaohsiung. Therefore, Kaohsiung represents 80% of Taiwan's total yacht manufacturing and with 90% of all yachts produced in Taiwan moving through Port of Kaohsiung, it is truly a key industry to develop.



遊艇製造產業是高雄的旗艦產業  
Yacht manufacturing is Kaohsiung's flagship industry.

## 打造全台首座遊艇產業園區

◎文／林秀麗 ◎照片提供／高雄市政府海洋局

**全**台首座遊艇產業園區開發案—高雄市南星計畫遊艇產業園區（位於小港區，臨近高雄港洲際貨櫃中心、高雄鳳鼻頭漁港及臨海工業區），在台灣遊艇業界引領期盼下，9月30日由高雄市長陳菊主持完成簽約。預計民國104年完工的遊艇產業園區，可望建構高雄為「亞洲豪華遊艇製造中心」。

陳菊市長表示，遊艇業是高雄的旗艦產業，園區完成後可望大幅提高產業競爭力，面對市場嚴峻挑戰，市府將成為廠商最有力的後盾，共同將台灣遊艇產業推向新的高峰。

陳菊市長表示，台灣遊艇製造業名列世界第三，是高雄的旗艦產業，極具競爭力，但過去製造遊艇廠房大多遠離河岸海港，造成發展瓶頸。為促進遊艇產業發展，高雄市府推動南星計畫填海造陸，並畫出113公頃土地作為遊艇產業園區，遊艇產業園區內包含完善的臨港碼頭大型廠房與下水設施，可提高製造效率，降低運輸成本，期能形成產業群聚。

南星計畫遊艇產業園區總面積113公頃，一、二期分別將於102年底及104年底完工，總開發金額近52億元，共可提供42處遊艇製造廠用地及關聯產業建廠用地，預估廠商進駐後年產值可達新台幣

幣100億元，提供逾4千個就業機會。

「遊艇經濟」指與遊艇研究開發、設計製造、銷售、維護保養、修理等相關經濟活動。僅遊艇製造的國際年銷售額就高達250多億美元，如加上遊艇配件、水上運動器材、維修、管理、娛樂等費用，帶來龐大商機。

台灣區遊艇公會理事長呂佳揚表示，遊艇產業是台灣的榮耀，在全世界僅次於義大利、美國兩國，然而，近年來中國大陸各城市大力發展遊艇專區，使台灣遊艇產業面臨更嚴峻的競爭。

台灣遊艇以客製化遊艇策略笑傲國際遊艇市場。台灣遊艇製造業者在80呎以上巨型遊艇接單長度，2010年名列世界第七、亞洲第一。全台35家專業遊艇製造廠，高雄地區即有19家，產值佔80%，全台產製的遊艇高達90%由高雄港裝船出口，這

也使得遊艇製造業在高雄成為指標性產業。

高雄遊艇產業園區鄰近海空雙港、腹地廣大，開發完成後，台灣的遊艇製造業者將更有信心，根留台灣。



南星計畫遊艇產業園區  
South Star Yacht Industrial Park



高雄港14號碼頭泊靠巨型豪華遊艇(攝影／江戶川明)  
Kaohsiung's Pier No. 14 berths luxurious yachts.(Photo by John Shih)

# The Traditional Performance Art of Shadow Puppetry

◎English Translation: Peng Hsin-yi

◎Photos by Pao Chung-hui

The traditional performance art of shadow puppetry can be dated back to the Han dynasty. It is an art form that remains relatively unchanged, with performances that combine singing, puppetry and leather sculpture. Shadow puppet troupes were more customary and highly revered in the 1950s and 60s. At that time it was the most accessible form of public entertainment, with temples using them in ceremonies to honor the gods. Performances would begin with puppeteers placing their leather puppets against a silkscreen and with the snap of the lights, the elegant puppet silhouettes would burst into song.

Today, one of the most reputable troupes in Kaohsiung is Mituo district's fifty-year-old, award-winning, Fu Hsing Ko Shadow Puppet Troupe. Mr. Syu Fujhu (the troupe's current chief



puppeteer) describes many intricate details of puppeteer training. Puppeteers must undergo an extensive and arduous training process which begins with mimicking tapes of past master's voices and tones. Even before they are allowed to work as an assistant, they must learn all the songs. They must also learn the complicated carving techniques. Puppets typically take four days to construct. A strict hierarchy is adhered and even the most talented apprentices must start out as an assistant to the lead puppeteer. Training includes practicing the lines, songs and accumulating hands-on experience.

In shadow puppetry there are generally two genres. Dramas performed with songs and poetry are hard to memorize and less popular. Today, audiences prefer the second genre, which features more stunts and demands puppeteers' skills. A senior puppeteer would capture an audience with heartfelt, emotional songs and masterful control of the puppet. Past performances needed at least five people to put on the show, a lead puppeteer, an assistant, the light technician and musicians. Today Fu Hsing Ko's productions need nine

people and are much more complex and ambitious. They have also transcended language and cultural barriers and have performed several times in the U.S. and major European cities.

Formed in 2002 by the current manager and former apprentice in Fu Hsing Ko, Mr. Chen, Horng Shing Ger Silhouette Show is a newer, well-known troupe in Kaohsiung. Mr. Chen is a life long puppet fan and wanted to bring about a new vision for the traditional art form. Mr. Chen is an expert in animal mimicry and masterful puppeteer. His puppetry uses puppets as large as a small child and utilizes as many as seven control rods with ten people manipulating them. Mr. Chen wanted to reach out to a younger generation and adopted several new performance styles, which include putting puppeteers and puppets in front of the screen. This also enriched the visual effects and created a new dynamic in the art of lighting and shadows. Mr. Chen has adopted puppet making techniques from China, including more vibrant colors which give greater contrast and depth to the

復興閣的皮影戲演出

The performance of shadow puppetry

puppets. He also revolutionized the puppets' joints, making it easier to perform swift stunts and creating a three dimensional visual effect.

Today, puppeteers are adamant about preserving this traditional art form. Some have revolutionized it by incorporating more modern elements. Kaohsiung is proud of its shadow puppeteers' dedication and passion for the traditional folk art. Each performance pays homage to its rich heritage and tradition. Even today theaters continue to fill up and the art form maintains its traditional glory.



宏興閣團主陳政宏改良影偶的關節處，使影偶可以俐落轉身。

Horng Shing Ger Silhouette Show's current manager, Mr. Chen revolutionized the puppets' joints, making it easier to perform swift stunts.

## 玩光弄影

◎文／張嘉玲 ◎攝影／鮑忠暉

乘著夜色，拉把椅凳坐在棚下，燈光打下，曲線優美的人物剪影翩跹出現在前方螢幕上，躲藏螢幕後方的皮影戲演師(主演)拉開嗓門，角色模仿絲絲入扣。這樣的場景在民國四、五〇年代相當常見，迎神廟會的場合更少不了皮影戲。



復興閣皮影戲樂師隱身於螢幕後方  
The Musicians Behind the Screen

## 皮影戲

高雄彌陀的皮影劇團「復興閣」演出已逾50年歷史，國內獲獎無數。學徒為學會皮影戲的唱腔曲調，靠著反覆聆聽錄音帶，將師祖代傳下的曲調熟記於心，才能上場演出。再來，要學雕刻，以刻刀在厚實牛皮上刻出人物側面剪影，現任團主許福助說，平均四天才能刻出一尊精緻的影偶。即使資質好的學徒，也需由助理演員開始擔任，與主演練習台詞對答，實地演出多年後才有機會登上主演。許福助表示，早期演出約需5位人手，除了主演、助理演員外，還有燈光師與樂師等。而今復興閣演出，因劇情增添許多角色，需靠9個人分工合作。皮影戲的文戲演出以歌謠為主，難以記憶，現今文戲已罕見演出，多為熱鬧的武戲，因此操控影偶的技巧更形重要。許福助說，復興閣維持傳統潮州唱腔，老經驗的皮影戲演師唱詞富有情感，靠著雙手靈活操縱影偶，令觀眾讚賞

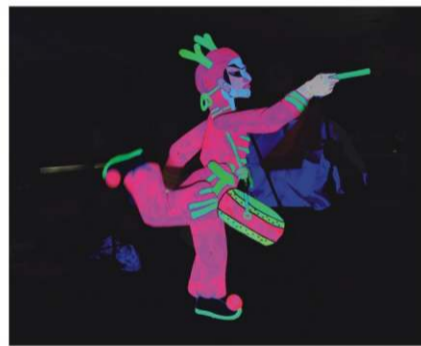


不已，屢屢遠赴美國、歐洲等地演出。

民國91年始於高雄創立的宏興閣，團主陳政宏從小就是偶戲迷，曾在復興閣學藝的他表示，為吸引年輕觀眾，他嘗試創新，宏興閣的影偶演出時不再侷限於螢幕內，偶師直接站在影偶的兩旁進行操作，配合打光產生的光影變化，讓視覺效果更顯豐富。陳政宏表示，他參考大陸影偶，讓影偶配色更為鮮豔，具有深淺變化，並改良影偶的關節處，利用操縱技巧，影偶可以俐落轉身，皮影

戲由平面變得有立體感，模仿起動物動作栩栩如生。一尊大型影偶幾與孩童同高，最多需使用7根操縱桿控制，往往要有十幾個人手同台演出。

這門傳統民間娛樂活動包含了唱腔、演出、雕刻等技藝，自漢朝起已深受肯定。無論對傳統的堅持或是另闢蹊徑，高雄在地皮影戲團都以無限熱情與堅持，演繹場場傳奇，重現昔日舞台前坐無虛席的盛景。藝術即生活，在這裡不露痕跡地體現。



宏興閣的「螢光偶」黑暗中散發螢光。  
Horng Shing Ger's puppets fluorescing in the dark.

# Grouper Fish Farming Industry in Yongan District

◎English translation: Marie Pelchat ◎Photos courtesy of Pao Chung-hui, Tsai Yi-jen, Information Bureau, Kaohsiung City Government

Kaohsiung City's fish farming areas include Yongan, Mituo, Zihguan, Linyuan and Jiading Districts. In 1976, Yongan began producing firm and tasty grouper and today is the largest in the area, with over 1,000 hectares of fish farms. 1986 marked the beginning of the giant grouper industry. Grouper is a ground fish and is usually only visible during feeding time. Grouper brings great economic value to the region and last year Yongan's fishing industry was responsible for almost 70% of the city's fish production. As the 11th Grouper Festival will soon begin, this event held annually has allowed Yongan District to be associated with grouper in people's minds, earning it the title of "Home of the Grouper."

Fish farming in Yongan District is a family business with every member of the household getting involved. This has resulted in a number of small fish farming villages springing up in the area. In 2002, Kaohsiung City Animal Protection Office set up an Inspection Station for Aquatic Diseases, in order to ensure high quality fish. Su You-chia is a fish farmer with over 35 years' experience and he feels the station has greatly benefited local grouper farmers with an approximate reduction of NT\$100 million in annual losses.

Su You-chia believes water quality management is the key to raising high quality grouper. In 2003, the Council of Agriculture, Fisheries Agency began promoting the High-Quality Farm Certification. Aerial photographs are taken of all fish farms in Taiwan and subsequently assigned a number. The Fisheries Agency also subsidizes fish farmers' stock, feeding, pH level tests etc. Farmers must make daily records and in order to guarantee transparency, post them on the internet. Su You-chia is a certified fish farmer and points out experienced farmers should always monitor the color of water and appetite of the fish.

In order to avoid flooding and a subsequent economic loss, Yongan District needs the government's assistance in building a high-quality drainage system. After signing the Cross-Strait Economic Cooperation Framework Agreement (ECFA), demand for live fish exports has increased. Fish farmers hope the government will continue to work with China in establishing appropriate quarantine procedures recognized by both sides and protect the



永安區區長黃順益(中間)和盛洋總經理蘇國泰(右)與龍膽石斑  
Chief of Yongan District Huang Shun-yi(middle) and General Manager of Sun Yong Frozen Food Su Kao-tai  
(right) with giant grouper

fishing industries in the region.

Giant grouper farmer Chen Wen-ke also emphasizes water quality management. Raising giant grouper is basically the same as raising regular grouper except giant grouper feed needs at least two years to mature, resulting in additional economic risk.

Chen Wen-ke says there is certainly a market for 20-pound giant grouper, but prices are even better for the 30-pound fish. During the past two years prices for giant grouper have been maintained at approximately NT\$ 270 per pound.

With the development of Yongan's grouper industry,

## 永安區石斑魚產業

◎文／侯雅婷、蔡乙甄 ◎照片提供／鮑忠暉、蔡乙甄、高雄市政府新聞局

高雄市沿海地區的養殖重鎮包含有永安區、彌陀區、梓官區、林園區及茄萣區，其中，高經濟價值的石斑魚以永安區產量最大。去年，永安區石斑魚產量佔全市總產量約七成，而即將邁入第11屆的石斑魚節，隨著活動的舉辦也讓永安區「石斑魚之鄉」的印象深植人心。

永安區養殖漁業屬純海水養殖，因此魚肉特別緊實，口感佳，其石斑魚養殖面積近1千公頃，這之中也包括龍膽石斑魚的養殖，永安地區自1976年開始養殖石斑魚，當地的龍膽石斑養殖則始於1986年，而龍膽石斑養殖戶奠基於多年的石斑魚養殖經驗，加以永安區養殖戶多由整個家族經營，養殖聚落於是形成。

因石斑魚為底棲性魚類，所以除餵養時間之外，養殖水面並不會看見石斑魚的身影。有35年老經驗的養殖戶蘇有甲表示，養殖高品質的石斑魚，關鍵在於水質的管理。漁業署於2003年開始推動「優良養殖場」制度，即現在「產銷履歷認證」的前身，於全台魚塭均有空照圖且予以編號，漁業署補助養殖戶，從魚苗的放養、餵食、檢測pH值等過程均需每日登錄、上傳，養殖管理流程透明化。蘇有甲即為具水產生產履歷認證的養殖戶之一，他表示，有經驗的養殖戶除了觀察水質顏色以

及魚的食慾之外，養殖之初也必須採購健康魚苗。

蘇有甲也表示，永安地區仍須政府協助打造優質的排水系統，避免水患造成養殖戶慘重的損失。在兩岸經濟合作架構協議(ECFA)後，活體魚外銷需求增加，他希望政府出面與中國建立起共同被認可的檢疫平台，以保障養殖業者。

而在永安區海水魚種—龍膽石斑養殖方面，業者陳文閣同樣強調水質管理，一般而言，龍膽石斑和石斑魚的養殖方式大致相同。但2台斤的龍膽石斑魚苗長至成魚就須2年的時間，養殖風險提升許多。陳文閣談到，龍膽石斑魚在20台斤時就有市場，但至30台斤市場價值更佳。這兩年龍膽石斑價格穩定，每台斤約新台幣270元。

由於永安區養殖業發達，相關產業及支援系統也因應而生。當地的盛洋冷凍食品公司蘇國泰總經理在觀察到活魚運輸對於餐飲業者仍有許多不便之處，於是開發出零下45度C急速冷凍技術，結合具有水產履歷認證養殖戶，成為全台第一家通過龍膽石斑魚和石斑魚CAS台灣優良農產品驗證的水產養殖加工公司。永安區區長黃順益也表示，像這樣的冷凍食品加工公司對於永安區的養殖漁業有相當的助益，適時收購魚產，讓養殖戶不至於在市場價格不佳時落得血本無歸。

高雄市動物保護處為了服務養殖漁戶，2002年於永安地區設置水產動物疾病檢驗站，以就近服務養殖戶，養殖戶蘇有甲讚許該站的開設，對永安當地石斑養殖業者有很大的助益，粗估每年最少替養殖業者減少新台幣一億元的損失。此外，漁會和區公所也定期舉辦講習，不斷地吸收新知，永安區養殖業者養殖技術和觀念日益精進，讓消費者能安心享用石斑魚。

2011永安石斑魚節  
11月26日~27日



餵食龍膽石斑  
Feeding time at giant grouper farm



在木棧道餵食石斑魚  
Grouper is fed off a wooden dock



於2011年9月首航的泰宏39號是台灣最大的運搬船(照片提供/漁業署)  
Launched September 2011, Taihong No. 39 is Taiwan's largest fishing boat  
(Photo courtesy of Fisheries Agency)

relevant and supporting industries have also prospered. Su Kuo-tai is the General Manager of Sun Young Frozen Food Co. Ltd. He feels transporting live fish is still challenging and therefore Sun Young Frozen Foods has created a -45 C rapid freezing technology and distributed them to local fish farmers who have acquired the Aquaculture Farmer Traceability Certification. His company has become the first processing company in Taiwan to obtain a CAS/Ubiquitous Taiwan Traceability Agricultural Product (UTAP) certification. Chief of Yongan District Huang Shun-yi believes these processing companies are extremely beneficial to the industry and helpful in ensuring farmers will not lose their investment, even when market prices are low.

The Yongan Fishermen's Association and District Office regularly organize workshops in order to bring new knowledge and assistance to grouper farmers. They support the development of more sophisticated techniques and ideas, guaranteeing consumers are enjoying high quality grouper.



2010永安石斑魚節  
2010 Youngan Grouper Festival



石斑魚  
Grouper

## Fish waiting to see the doctor Yongan's Aquatic Animal Diseases Inspection Station

©English translation: Marie Pelchat

©Photos courtesy of Kaohsiung City Animal Protection Office

When Yongan Aquatic Animal Diseases Inspection Station opens at 9 am, local fish farmers bring in their sick fish by the bucket load. The buckets are lined up by the door in accordance with their assigned number and farmers complete their registration form. The veterinarians then test the various buckets' water and ask questions while dissecting the diseased fish. They examine pathological changes in gills, body surface and internal organs. Virus tests are also carried out and recommendations are made based on the results.

Sometimes more complex tests are carried out at the Kaohsiung City Animal Protection Office in Fongshan. The Animal Protection Office Inspection Station was set up in order to assist local fish farmers and provide them with water quality testing kits which assist in tracking changes. Grouper diseases include viral nervous necrosis, iridovirus and cryptocaryon irritants. Currently there are no treatments for viral infection, often resulting in great economic loss. The veterinarians can only provide early diagnosis, make recommendations on breeding rates, improve water quality and environment. In the case of



病魚解剖  
Dissecting diseased fish

bacterial infections, medications are administered in accordance with regulations. The veterinarians remind fish farmers to respect regulations relevant to medication. In addition, the Animal Protection Office will remind that dead fish must be disposed of properly in order to avoid the spread of disease.

The Inspection Station's workload has been overwhelming. In 2010, it dealt with 4,500 cases and by the beginning of October 2011 it had already dealt with 4,100 cases. In September 2011, the Animal Protection Office opened its second Inspection Station in Linyuan District. Fish farmers and the District Office all praise the professionalism of the veterinarians, and

recognize that the Inspection Station for Aquatic Animal Diseases is an important driving force behind the development of the grouper fish farming industry of Yongan District.



獸醫師檢驗生病的魚  
The veterinarians  
examine diseased fish.

## 排隊看病的魚 永安區水產動物檢疫站 工作紀實

◎文/侯雅婷

◎照片提供/鮑忠暉、動物保護處

永安區水產動物檢驗站早上9點一開門，就看到當地水產養殖業者提著裝有病魚的水桶掛病號，養殖戶自動將水桶依序排在檢驗門口，填寫掛號單的同時，檢驗站獸醫師正在檢測水桶內的水質。

看診時，獸醫師一邊問診，一邊解剖病魚，目的是了解疫情，同時檢查病魚鰓部、體表壓片及內臟各器官之病理變化，現場還會進行病毒初步檢驗，獸醫師依據檢測結果指導防治方法，較繁複的檢測必須帶回動物保護處鳳山處本部檢驗。高雄市動物保護處表示，檢驗站以駐點方式方便養殖漁戶送檢，除現場各項檢驗外，還提供水質檢測套裝組供養殖戶帶回自行使用以隨時了解水質變化。石斑魚常見的病害有神經壞死症病毒、虹彩病



裝有病魚的水桶排隊看診  
Fish buckets lined up for inspection

毒以及海水白點蟲感染症等，目前病毒性感染並沒有直接治療的藥物，對養殖漁業危害最甚，獸醫師只能及早診斷並建議由改善環境以提升育成率著手。至於其它細菌性感染，獸醫師會依法規允許使用之藥物治療建議並提醒業者遵守用藥相關規定。另外，動物保護處也提醒，病死魚應妥善處理，避免疾病之傳播。

檢驗站業務應接不暇，去(2010)年總計服務4,500件，今年，至10月初上旬就已達4,100件，不難想像獸醫師們工作量之繁重，動物保護處更於今年9月在林園區啟用第二處水產動物疾病檢驗站。養殖漁戶和區公所等各界均非常肯定獸醫師的專業，並推崇水產疾病檢驗站是永安區石斑魚產業幕後的重要推手。

## Wild Lotus Farming in Meinong

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

In Meinong, wild lotus farmers are hard at work harvesting their crops. Wild Lotus (Latin: *Nymphoides cristata*) is an aquatic plant with an edible stem. The harvest requires farmers to submerge their bodies, leaving only their heads above water. They can't see the crop through the water, so they rely solely on their sense of touch. After obtaining a handful, they carefully tie them into neat bunches and place them under damp cloths to prevent dehydration. They then return to the ponds to get another bunch.

Lotus farmer Mr. Li Dong-jhen has three fields, totaling three kaes (about 7.2 acres) and enjoys a daily output of 555 Taiwanese Catties (about 330 kilos, or 727 lbs). Mr. Li points out the lotus can only grow in natural spring water. In the summer, they can be harvested in 70 to 80 days, whereas it is about 100 days in winter. When he began there was no existing documentation on how to grow wild lotus, so Mr. Li had to learn by trial and error. He uses an organic fertilizer and absolutely no chemical treatments. However, occasionally the plants get sick and the whole crop must be

destroyed. The pond must be sterilized and the whole process must begin again.

Mr. Li feels the most challenging aspects of wild lotus farming is harvesting. This is especially true during winter when the weather is cold and farmers must stay in the bone-chilling water for many hours. However, the crop is delicious and crunchy, with a crisp texture. It is usually served as a mildly seasoned stir-fry. The flavor is refreshing and can be found in many local restaurants. However, due to the fact it is grown with organic fertilizers and pure water, it tastes great in salads.

### 美濃 野蓮

◎文／侯雅婷 ◎攝影／鮑忠暉

頂著豔陽，野蓮養殖戶已在水池工作多時，由於野蓮的根部生長於池底，只見他們稍稍蹲低身體，僅剩頭露出水面，憑著手感在水面下採集瘦瘦細長的野蓮，採集到一整束的野蓮，稍做整理後，捆成一束，再繼續採集的工作，採集好的野蓮，隨即用濕布包覆住防止水份的流失。



採收野蓮  
Wild lotus harvest



炒野蓮  
Stir-fry wild lotus

美濃獨有的野蓮料理方式多以大火快炒，野蓮因為空心的構造，吃起來清爽帶點脆脆的獨特口感，是必點的佳餚。

農戶李東振養殖野蓮面積達3甲，每天出貨量約550台斤。李東振表示養殖

野蓮使用地下水，夏天生長期為70~80天，冬天約須100天。李振東說養殖野蓮沒有老師，要種出好吃的野蓮需使用有機肥料施肥，此外，一旦發現野蓮生病，就只有忍痛將整池的野蓮全數銷毀再重新來過。當被問起這一行的甘苦談，李振東表示，拔野蓮最是辛苦，特別是在冬天時，凍得直打哆嗦卻仍得下池工作。李振東養殖的野蓮多以大批發的方式銷往全台果菜市場。另一位野蓮農戶古鎮賢強調，野蓮是非常好的蔬菜，因為水質乾淨且施用有機肥料，生吃都沒問題。

## Yenchao's Red Guavas

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

Guavas are Yenchao's most famous fruit and more popular than Taiwan's regular guavas. Due to a nearby, dormant mud volcano, Yenchao's soil is high in nutrients and clay. Yenchao's red guavas are slightly tart, but delightfully sweet. They have a soft, buttery texture and are crunchier than other varieties.

Mr. Huang Lian-cheng, has been farming guavas in Yenchao for over twenty years. Three years ago, Mr. Huang grew a new and improved guava which has an aroma that slightly

resembles passion fruit, similar to Taiwan's original guava. In order to illustrate his description, he slices the guava in half to reveal the vitamin C rich, pink fleshy interior. Red guavas (The pink interior) are also high in lycopene and on hotter days they have a milder fragrance and are lighter in color. When they ripen, they develop a deep shade of pink and are much more fragrant.

The key to picking good red guavas is to select fruits that are perfectly rounded and green in appearance.

Red guavas are also particularly vulnerable to soft rot disease, which begins as blemishes and develops into sores that appear on the fruits' exterior. This disease will eventually rot the whole fruit and is a great challenge for guava farmers to combat.

Currently there are only 20 hectares of red guava orchards in Yenchao, small in comparison with the other guava orchards in the area. Therefore, red guavas cost at least two or three times more than its counterpart. The majority of red guava is absorbed by the domestic market, with a small percent



紅心芭樂經濟價值高  
Red Guavas are of high economic value.

being exported to Hong Kong at 100NT per kilogram. Consumers in Hong Kong love its taste and fragrance. Mr. Huang believes his red guavas are of high economic value and his investment worthwhile. He is always working to improve his farming technique, as well as finding ways to prevent soft rot disease.

## 燕巢 紅心芭樂

◎文／張嘉玲 ◎攝影／鮑忠暉

燕巢芭樂遠近馳名，得天獨厚的黏土土質，還有泥火山特殊地質造就燕巢芭樂果肉酸、甜、甘的獨特風味。三年前，栽種芭樂超過二十年的黃連成開始栽種經改良過的紅心芭樂，該品種果肉質地較一般紅心芭樂硬脆。他表示，紅心芭樂果肉呈現討喜的鮮紅或淡粉色澤，散發濃郁的百香果香氣，與台灣土芭樂味道類似。

剖開紅心芭樂，帶著鮮紅色澤的心形果肉是紅心芭樂的註冊商標，黃連成表示，芭樂的維生素C豐富，紅色果肉部份更富含茄紅素。天氣越炎熱，果肉顏色、香氣都較淡，嘗起來清脆爽口。存放時間越久，果肉顏色則會加深，香氣

轉濃。黃連成說，挑選紅心芭樂時，外觀渾圓、顏色翠綠的芭樂為首選，果實的首、尾端甜度分佈平均。

紅心芭樂最怕得到軟腐病，果皮表面會形成斑點，日漸腐爛，不易種植。黃連成表示，現在還沒有辦法完全克服軟腐病的問題。目前燕巢區的紅心芭樂總栽種面積約20公頃，總產量少，銷售價格為一般芭樂的兩倍以上，大部分內銷居多，因口感、香氣深受港人喜愛，故以香港為主要外銷市場，外銷價格每公斤直逼百元，經濟價值頗高。黃連成說，未來必須要透過提昇種植技術，研究抗軟腐病的防治辦法，紅心芭樂的總產量才能提昇。



紅色果肉部份富含茄紅素  
The pink interior high in lycopene

# Explore Kaohsiung with Hari Kyoko

◎English translation: Chen Kuan-chun

◎Photo courtesy Hari Kyoko

**H**ari Kyoko (Guei-Sing Chen) was one of the winners of this summer's Backpacker's Diary, Kaohsiung 2011 travel writing contest. Judges felt she stood out from other bloggers due to her delightful descriptions of Kaohsiung, fascinating photos and her wonderful accounts of the people. The well-known blogger is a Taoyuen resident and famous for her great accounts of the cultures she visits. Her blog also provides a bi-lingual commentary, written in both Japanese and Chinese. She believes traveling is all about learning, relaxing and self-discovery. She feels Kaohsiung is the perfect place to relax.

Kyoko provides a list of places to visit in Kaohsiung. She describes her experiences of riding the Kaohsiung MRT and visiting Lotus Pond and Sizih Bay. She shares about the one day city tour provided by Kaohsiung Tourist Bureau and her visit to Yanchao's mud volcanoes and Jinshan Community. She found Kaohsiung to be very hot and thoroughly enjoyed the local shredded ice delicacy. She also provided suggestions on how to improve the tour, such as attracting more people by

making it more foreigner friendly. Another highlight of the tour was the Pier-2 Art Centers, and she was impressed by the fact that it was remodeled from an old harbor warehouse. She also enjoyed one of the art exhibitions and noticed it was particularly popular with the younger generation.

To learn more about Hari Kyoko's Kaohsiung experience,  
Go to blog site: <http://harykyoko.wordpress.com/>



## 哈日杏子的高雄之旅

◎文／侯雅婷 ◎照片提供／陳桂杏

**對**日本文化有濃厚興趣的陳桂杏，以「哈日杏子」(Hari Kyoko)為筆名，在眾多部落客中，闖出一片天。居住在北台灣的哈日杏子為旅遊作家，此次杏子入選高雄市政府新聞局舉辦的2011夏日高雄活動「背包客日記」，隨著杏子部落格中豐富的圖片呈現，加上以中文與日文兩種語言並用，將高雄的有趣、美好分享給更多朋友。

出發前總做足功課的杏子，規劃了自

己最想參觀的高雄。杏子搭乘捷運在高雄走透透，足跡遍及著名的左營蓮池潭、西子灣，也參加了高雄市政府觀光局的「一日觀光巴士」，因而踏上了燕巢泥火山和金山社區之旅；杏子說她在蓮池潭感受到高雄太陽的熱情，她說在很熱的高雄，讓她感覺吃碗剉冰是件很幸福的事；而體驗了一日巴士之遊後，她則建議一日巴士如果能開發成為外地遊客或外國人專有的旅行套裝行程，推廣

高雄觀光應更能精準的吸引外地遊客。由舊倉庫改造而成的駁二藝術特區是整趟旅程中杏子最喜愛的景點，杏子很驚訝地發現，原來高雄也有像駁二藝術特區這麼棒的地方！結合文創、藝術與文化，當地終年不斷的藝文特展，使得駁二藝術特區格外受到年輕族群的歡迎。

旅遊作家杏子說，旅行對她而言就是一種學習、放空和獨立的過程。在杏子眼中，高雄是適合放鬆和度假的地方。

找個時間，來高雄旅遊吧！創造屬於每位旅人的高雄印象。

哈日杏子部落格

<http://harykyoko.wordpress.com/>

# Dr. Douglas Henry's Medical Training in Kaohsiung

◎English translation: Peng Hsin-yi

◎Photo courtesy of Douglas Henry

**O**ctober 8th 2011, among thirteen Guatemalan specialists arrived in Kaohsiung, radiologist of five years Dr. Douglas Henry came with his anesthesiologist wife, Ileana Saenz. They have come to Kaohsiung to participate in a special training course at Chang Gung Memorial Hospital. The year-long training began in 2011 and is part of a medical diplomacy initiative. The program was established in September 2010 when Chang Gung Memorial Hospital's Superintendent Mr. Chen Chao Long M.D. went to help in a free clinic in Guatemala. While there, he was informed of Guatemala's

aspirations to establish a national organ transplant center. Subsequently he offered a training course for medical specialists, which has since been received with great appreciation by the Guatemalan government. Twenty specialists in total will be trained, with the first thirteen already studying kidney transplants.

Dr. Henry states he has been very impressed by the size and setup of the hospital and feels his interactions with the local people have been very positive. He feels people have been very kind and often go out of their way to help, even when they don't speak English. He

exclaims, "Kaohsiung is more magnificent than I had imagined", admiring its beauty and well-developed infrastructure.

The team are taking the training very seriously and very devoted to the work. He takes eight-hour training and does another two to three hours of review at home in the evenings. "It's demanding" he says and leaves them very little time

to explore Kaohsiung. However, he enjoys life here and has embraced the local cuisine. In response to his favorite food, he answers "fried rice" in perfect Mandarin. While in Taiwan he plans to take full advantage of the training and hopes to get the opportunity to see more of this beautiful country.

## Douglas Henry 在高雄展開醫療特訓

◎文／侯雅婷 ◎照片提供／Douglas Henry

**瓜**地馬拉籍的Douglas Henry於今年10月8日至高雄長庚醫院特訓，在瓜國於放射診斷科領域執業5年的他，此次與其他12名各醫學領域專業醫師，共同入選瓜國派駐高雄長庚醫院學習，這之中也包括了Douglas的太太麻醉科醫師Ileana Saenz，高雄長庚醫院希望能藉由這樣的醫學合作計劃，協助瓜國建立國家移植中心團隊。

這起美麗的醫學外交緣起於高雄長庚醫院院長陳肇隆，他於去年9月率團赴瓜地馬拉義診，得知瓜國有心成立國家移植中心，返台前主動提出代訓計劃，讓瓜國感動萬分。高雄長庚醫院的代訓計劃，今年提供20個名額，首梯13人已展開為期一年的腎臟移植特訓。

有著小麥色皮膚的Douglas，一早8點即穿著白袍，精神奕奕地為一天忙碌的

課程做準備。帶著和善而略為靦腆的笑容，Douglas表示，高雄是超過他所能想像的大城市，不僅是市景和建設，連長庚醫院的規模都遠超乎想像。談起了與民眾的相處，Douglas說高雄民眾都很善良、熱情，即便有些民眾不會說英文，仍會熱誠地協助他。

專注於特訓課程的Douglas表示，每天8小時的課程，相當具挑戰性，回家還會再研究2~3小時，因此，還沒有太多時間探索高雄。但他很滿意在高雄的生活，也很習慣高雄的飲食，當被問起最喜歡的食物，出乎意料的，Douglas以標準的中文說：炒飯。

充滿好奇與熱誠，Douglas除了鑽研醫學外，也將從高雄開始，認識台灣這個美麗的國度。



Henry醫生和太太Saenz醫生合影  
Dr. Henry (right) and his wife Dr. Saenz(left)

# Gangshan's Famous Ming Der Lamb Hot Pot

◎English translation : Peng Hsin-yi

◎Photos by Lin Yu-en

Ming Der's signature lamb hot pot is a thing of beauty in the eyes of gourmands; plump, succulent chunks of lamb simmering in a pot of steamy thick brown soup, surrounded by a generous amount of leafy vegetables, tofu, blood pudding, fresh corn and tomatoes. The seductive smell of lamb is further enhanced by spices in the soup, calling for all to the feast upon this wonderful culinary creation.

Ming Der's lamb is meaty and juicy, full of the earthy flavor of the lamb but without the overpowering goaty smell that sometimes comes with lamb dishes. The chef makes the lamb-bone soup everyday from scratch, and the cooking process is never entirely the same; she makes adjustments, taking into consideration the condition of the ingredients. Of course, experience is very important in this job. Ms. Liu Jin-zhong, Ming Der's owner-manager, says the soup is the soul of a lamb hot pot, and that the recipe she uses is a time-tested formula. It comes in two variations: original and herbal. The original soup is milky in appearance and notably mild, rich and smooth. It focuses on the flavor of the lamb itself; it warms you up from the inside as you sip it, leaving a naturally sweet aftertaste. The herbal soup uses the same soup base, to which more than a dozen Chinese herbs are added. These herbs complement the flavor of the lamb, and accentuate the natural aroma of the meat. Both soups are especially popular in mid-winter. They are available for take-out, as some customers like to use them to cook other dishes at home.

Ms. Liu says the lamb hot pot was invented by her father, and that when she first started to entertain the idea of opening a restaurant, she wanted to do something different and offer a unique menu. Her father checked out all the nearby restaurants, and discovered that while many cooked lamb dishes, none of them served lamb hot pot. He suggested Ms. Liu give it a try, so that her restaurant could offer diners something to warm them up during the winter months. A legendary culinary invention was thus born. The restaurant in fact serves hot pot all year round, the dining room being air-conditioned so customers can enjoy the food in comfort even in summer. Ms. Liu, a licensed chef, proudly says that Ming Der was the first restaurant to serve lamb hot pot in Gangshan District. Sometimes she asks regular customers to help her test new recipes, and they are always happy to oblige. Over the years she



has developed a very creative menu that contains inventions such as braised shank of lamb, and lamb stir-fried with sour pickled mastered green. These dishes are all very popular.

Nowadays, if you visit Gangshan District, you can find restaurants serving lamb hot pot on almost every street. However, Ming Der remains popular, even after 30 years. Ms. Liu is confident that no one else can mimic the way Ming Der prepares its lamb; the precise ratio of solid ingredients to water is her most treasured secret. As winter approaches, now is the perfect time to sample lamb hot pot. Let the soup, as well as the love infused in it by the chef, warm you from the bottom of your heart.

明德招牌羊肉爐

Ming Der's signature lamb hot pot

## Where to Buy ?

- Address: No. 124, Renshou Rd., Gangshan Dist., Kaohsiung City
- Telephone: 07-6255240



## 岡山明德羊肉

◎文／張嘉玲 ◎攝影／林育恩

白煙迷濛雙眼，褐色湯汁在爐上冒泡沸騰，一塊塊飽滿的羊肉浮沉在熱呼呼的湯汁裡，鍋裡佈滿青菜、豆腐、米血、玉米、番茄等豐富的配菜，用料大方，這便是岡山明德羊肉的招牌羊肉爐，鮮美的羊肉散發誘人香氣，令人食指大動。

店家特別選用不具腥味的羊肉，嚐起來鮮嫩有嚼勁，香氣四溢。羊肉爐特製湯底則以羊大骨熬製，分成原汁與藥膳兩種湯底，每日烹調的時間長短不一，完全是靠老闆多年的料理經驗掌握火候。明德老闆劉金鐘表示，羊肉爐的湯汁正是精華所在，她特別調製出的湯底歷經時間考驗，原汁湯頭味道醇厚，一口湯汁

暖暖下肚後，從喉頭湧出一股甘甜味；藥膳湯頭以十幾種中藥材調製，融入濃郁的羊肉香氣，是嚴冬裡最回味無窮的滋味。劉金鐘說，許多人很喜歡明德的湯底，甚至會特地買湯底回家自行搭配其他菜色烹煮。

明德廣受歡迎的羊肉爐，是劉金鐘父親想出的點子，創店初時，她想要端出與當地餐廳不一樣的料理，她的父親調查當地飲食市場後，發現羊肉料理雖然相當多，卻獨獨沒有羊肉爐，於是建議開發這道新菜色，讓顧客在寒冷的冬日裡，喝鍋味鮮料美的羊肉爐，夏日則提供冷氣，打造舒適用餐環境。劉金鐘表示，明德便如此成為了岡山區首創羊肉爐的店家。除了羊肉爐外，原本廚藝精湛，具有乙級廚師執照的劉金鐘也挖空心思開發新菜色，有時還會請熟客幫忙試口味。店裡菜色多樣，她表示，滷羊腱、酸菜羊肉等羊肉料理，都是熟客相當喜愛的菜色。

岡山區販售羊肉爐的店家林立，老字號的明德羊肉在激烈競爭下已走過近三十個年頭，劉金鐘表示，明德羊肉爐的烹煮方式是別人學不來的，用以調製湯頭的食材與水的比例呈現，是她不外傳的獨門心法。寒冬將至，一鍋熱騰騰上桌的特製羊肉爐，傳遞的溫暖，點滴在心頭。

## 哪裡買？

- 地址：高雄市岡山區仁壽里仁壽路124號
- 電話：07-6255240



明德提供多樣美味羊肉料理  
Ming Der served flavorful lamb dishes.



明德選用的羊肉不帶腥味  
Ming Der serves lamb without the overpowering goaty smell