

Greater Kaohsiung's Merger Initiatives

©English written by Fang-Ju Lin ©Photos by Kang Cun-cai and Pao Chung-hui

Kaohsiung was once a city that was badly polluted by heavy industry. However, it is currently transforming itself into one of Taiwan's leading cities that offers a greater quality of life. The merger commences on December 25, 2010 and will carry out several initiatives that will greatly improve the region's economic viability.

One of the initiatives will include a closer partnership of Greater Kaohsiung and its port. With the rise of China's southeastern harbors and the construction of larger vessels, Port of Kaohsiung lost its place as one of the world's leading ports. Further exasperating this problem was the fact its waters were not deep enough to accommodate vessels that were getting ever increasingly larger. However with the relocation of Hongmaogan village and plans to extend operations, this problem will now be resolved. Kaohsiung will also plans to construct an international container terminal.

Kaohsiung City and County have been cooperating for a long period of time. However, with the rise of a consolidated metropolis of 2946 square kilometers and a population of 2.77 million, focus will be on the area's strengths and competitive resources. Greater Kaohsiung will further develop its agriculture, fisheries and services. This will be supported by the regions well developed air and sea ports, transforming Kaohsiung into Taiwan's leading gateway.

The port is also expected to play a central role in the region's other

development initiatives. Part of this initiative is to strengthen the region's cultural development and commerce. It will focus on a special trade zone adjacent to Pier One. This zone will include the Pier-2 Arts Center, the Maritime Culture and Popular Music Center, the cruise boat dock, the world famous industrial park for yacht construction, the International Travel and Commerce Center and the Exhibition and Convention Center. It will also include the development of the South Star Area, an enormous manufacturing hub, which will be extended to include Daliao, Niasong, Renwu and the yacht manufacturing zone. It will further develop its innovation and technology corridor. Located in Lujhu, Kaohsiung's Science Park will eventually integrate Gangshan



陳菊市長於2010年12月25日宣誓就職
Mayor Chen Chu's Mayoral inauguration, December 25th, 2010

and Nanzi. Solar power technology and other high tech industries will be central to the developmental of this area.

These competitive initiatives are designed to draw Greater Kaohsiung and its harbor closer. The port is presently administered by the Executive Yuan's Ministry of Transportation and

Communications. Greater Kaohsiung has drafted a proposal to have the dual air and sea ports managed by private corporations that will be overseen by a board of directors that include Greater Kaohsiung and the Executive Yuan.

After the merger there will be a greater

focus on the city-port integration. It will aim to improve urban functionality and establish a brand of its own. These initiatives will provide support and give rise to an internationally recognized region that will maintain its competitiveness in an ever increasingly, globalized world.

縣市合併建立高雄品牌

◎文／惡之花 ◎攝影／康村財·鮑忠暉

高雄早期因發展重工業導致環境遭受污染、破壞，近年來，努力轉型成為適合居住的城市，更蛻變成全國環境力第一的城市，2009年成功舉辦世界運動會，打開高雄的國際知名度，2010年12月25日縣市合併，開啟大高雄新紀元。

縣市合併後的大高雄與高雄港關係更加密切，高雄港近年來面臨中國東南沿海各港口的崛起，以及受到船舶大型化發展的影響，國際競爭力受到挑戰。然而，完成紅毛港遷村，讓洲際貨櫃中心與南星計畫區能順利動工，可望解決深水碼頭不足的最根本問題。

長久以來，高雄縣市即是一個共同生

活圈。透過縣市合併整合為單一行政區，將形成一個土地面積2946平方公里，人口數達277萬人的大都會。縣市合併後將發揮截長補短的效果，而城市規模的擴大有助於提升競爭力。未來的大高雄，農漁業、工業與服務業三大產業兼備，且擁有海空雙港的優勢，可望成為台灣最重要的門戶城市。

縣市合併後的大高雄，在產業經濟發展競爭力的提升，關鍵仍在於港、市關係。高雄市政府在大高雄產業布局上已提出三大競爭力產業軸線，其中「文創經貿特區」緊鄰高雄港第一港區，包含駁二、海洋文化與流行音樂中心、郵輪碼頭與遊艇專區、港務局旅運中心（國

際旅運服務與商業中心）與世貿會展中心；「自由貿易運籌中心」以高雄港第二港區與南星計畫區為核心，向大寮、鳥松、仁武延伸，形成龐大的生產基地，國際聞名的遊艇製造業就在其中；「創新科技走廊」以路竹高雄科學園區為中心，結合岡山、楠梓等區，全力發展太陽能光電等高科技產業。

目前高雄港仍隸屬行政院交通部，未來有朝公司化改制的計劃，高雄市政府也已經主動向立法院提出「海空雙港條例」草案，建議高雄港公司化的董事會應開放地方政府參與，在縣市合併後繼續追求港市合一，完備城市的機能，建立高雄品牌，迎向全球化國際城市競爭。



高雄港第一港口
Kaohsiung's First harbor

Kaohsiung Exhibition and Convention Center

©English Written by Peng Hsin-yi ©Photos courtesy of Construction Office, Public Works Bureau

On October 25, 2010, construction began on the much anticipated Kaohsiung Exhibition and Convention Center. The 3 billion NT project is scheduled for completion by the end of 2013 and will be the largest of its kind in Southern Taiwan. The project is expected to generate approximately 2,000 new jobs and 310 million NT in tax income.

The 44,992m² structure will be located on the west side of Cheng Gong and Linsen Roads. It will be conveniently situated at the heart of Kaohsiung's Multifunctional Commerce and Trade Park, with Pier 22 to the west, Kaohsiung Software Science Park to the south and several international hotels and shopping complexes nearby. The facility will also be conveniently located near Kaohsiung's port, international airport and MRT stations.

Mayor Chen Chu's vision for the Kaohsiung Exhibition and Convention Center is to interconnect it with Kaohsiung's First Harbor, the Maritime, Cultural & Popular Music Center and the future Travel and Transportation Complex. The completion of these projects will generate foreign investment, greater industry and an entirely new landscape. It is also expected exhibition, conference and convention opportunities will significantly increase.

Lee Ming Construction Co. Ltd. will utilize sustainable techniques in the development of a modern but local, Green architectural masterpiece. The design will reflect the intimate relationship of mankind and water, with



高雄世界貿易展覽會議中心
Kaohsiung Exhibition and Convention Center

a curved roof and crisscrossing black-and-white pattern to resemble waves. This will embody the nearby ocean and the very spirit of Kaohsiung as Taiwan's Maritime Capital. The space will include the capacity for 1,500 exhibition booths, a 2,000 seat conference hall, two 800

seat conference rooms and several smaller venues suitable for 20 to 40 people. It is anticipated the center will showcase Southern Taiwan's agriculture, yacht construction and heavy machinery, along with other key industries. This center will facilitate

Kaohsiung in hosting a variety of international symposiums. The new center will be truly a sight to behold and key in Kaohsiung's regional economic development.

高雄世界貿易展覽會議中心

◎文／王大衛 ◎照片提供／高雄市政府新工處

眾所矚目的「高雄世界貿易展覽會議中心」新建工程已於2010年10月25日舉辦動土典禮，預計於2013年底完工。耗資近30億元，為南台灣規模最大、最完善的展會中心，可望吸引更多企業及廠商進駐，預計將創造約2,000個就業機會，每年增加3,100萬稅收，帶動高雄地區產業升級，及會展產業的發展，對於提升高雄經濟發展，發揮關鍵性的功能及作用。

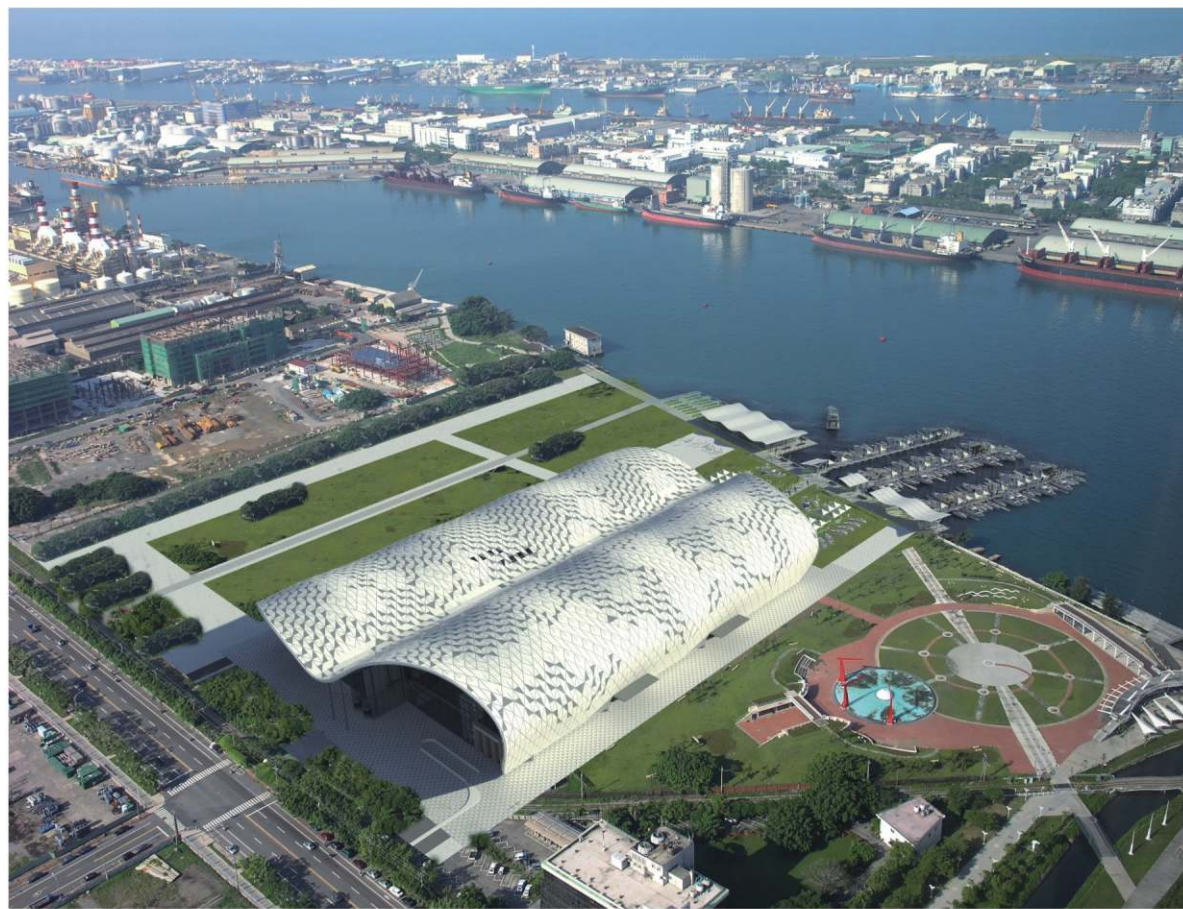
高雄世貿展會中心基地位於高雄市成功路與林森路口西側之多功能經貿園區範圍內，面積約44,929平方公尺，西臨高雄港22號碼頭，南緊臨高雄軟體科技園區；鄰近國際觀光飯店、大型購物中心、港口、國際機場及捷運車站，周邊機能完善且交通便利。

陳菊市長表示，未來展會中心將與第一港口、流行音樂中心、旅運大樓等連成一氣，整個區塊的景觀、發展，將完

全不同，高雄世界貿易展覽中心，落成後，不但能聚集展覽的能量，更將吸引外商投資，屆時可望開展大高雄會展產業蓬勃新局面。

高雄世貿展會中心由麗明營造團隊統包設計，規劃設計具國際性且融合地方色彩，強調綠建築、永續發展及人與水的親密互動，波浪造型的屋頂外觀，不但與周邊環境大海生命相呼應，亦符合高雄海洋城市的特色。

高雄世貿展會中心，內部規劃有容納1500個展覽攤位的展覽場地、2000人的大型會議廳1間、800人中型會議廳2間及20至40人小型會議室數間，高雄世貿展會中心啟用後，可提供南部地區特色之產業，如農產品、遊艇、重機械等展覽，並可舉辦國際級大規模展示活動及大型研討會議，完工後，除可期待其經濟效益，相信更將成為亮眼的新地標。



◀展會中心鳥瞰圖
Aerial view

▼展會中心將可舉辦國際級大規模展示活動及大型研討會議
This center will facilitate Kaohsiung in hosting a variety of international symposiums.



Mr. Shen's Famous 1300 Only Porcelain

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

“I am proud of my ability to dream big” says Shen Hen-rong (Henry Shen) founder of the Kaohsiung based artistic porcelain sculpture workshop 1300 Only Porcelain. Mr. Shen lived in the United States for almost 20 years and spent much of that time honing his skills in porcelain art.

At forty years old and mounting family pressures he decided to return to his Kaohsiung home on Cijin Island. He vowed he would save his best work for his homeland. Back in Taiwan, he established Cijin Kiln, a company that produced ceramics for architectural, interior decoration and public art. However despite his success, Mr. Shen strived to take the art form to a higher level. He began developing top-of-the-line porcelain pieces, with the goal to create the ultimate unique piece of sculptured art. For the next five years,

he learned by trial and error and experimented with various techniques and materials. He finally got the breakthrough he had been looking for when he discovered the ideal technique of making three dimensional porcelain sculptures.

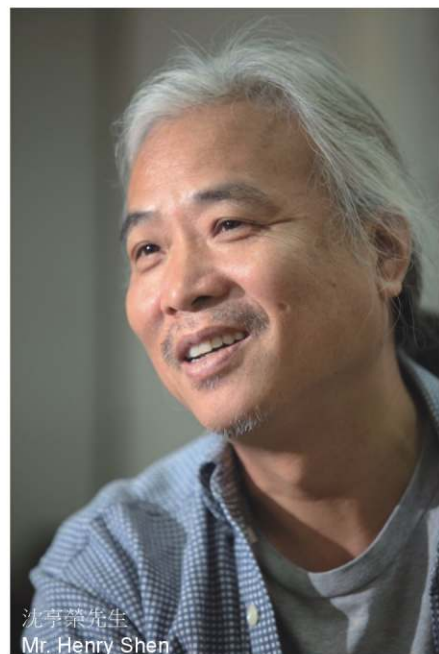
In July 2010, Mr. Shen opened 1300 Only Porcelain, driven by high standards he was now striving to take his brand to a high-end international porcelain market. Despite the fact the company was still in its infancy, Mr. Shen has already brought his work to an international exhibition. In September, he participated in the Maison & Objet Paris 2010 international trade show. Many experts and critics raved about his work. He was even compared to the 300 year old famous German porcelain designer, Meissen. His success was augmented with many orders the show

facilitated.

1300's signature sculptures are created with the use of 22 karat gold film on a white porcelain base. The gold brings out the magnificence of each piece. White is particularly demanding because you cannot use other materials or colors to hide any blemishes and one air bubble can ruin an entire sculpture. Every piece must be flawless.

Success requires an experienced artist with a solid technique. They must have an intricate understanding of the material, which can only be learned from first-hand experience. The artist must execute the process with exact precision and have an utmost dedication to the art form. His designs also aim to capture movement and expression, which deviate from the traditional bottom-heavy porcelain designs.

Master Ho Yongcheng is a 26 year



沈亨榮先生
Mr. Henry Shen

veteran of the industry and considers his work with Mr. Shen as a challenge of a lifetime. Mr. Ho picks up a bat-shaped sculpture to illustrate his "unibody technique". This technique requires very high temperatures to achieve such intricate art work. Master Ho states, "It is difficult to create such complicated porcelain pieces from one mold. Our kilns reach 1300 degrees, hotter than any other workshop whose kilns only reach 1240 to 1250 degrees." Due to the fact the porcelain is molded at such high temperatures, it achieves a high degree translucency when put under display. It also appears to glow from the inside out and makes the sculpture appear like it was pieced together. The seam stands out harshly against the creamy surface.

Mr. Shen's vision for 1300 Only Porcelain is to bring new looks and designs to as many international shows as possible. He also hopes to prove that 1300 Only Porcelain will continue to outdo itself. 1300 Only Porcelain is certainly on its way to realize its biggest dreams of creating new avenues for porcelain art and becoming the world's top porcelain brand.



▲何師傅勇於接受製作模具面臨的挑戰
Master Ho does not shy away from challenges
◀1300以白瓷再運用22K金，為創作的基底。
22 karat gold leaf is incorporated into 1300's signature porcelain pieces

追求突破的頂級瓷器 1300 Only Porcelain

◎文／侯雅婷・楊蟬華 ◎攝影／林育恩

「我最大的專長就是作夢！」1300 Only Porcelain創辦人沈亨榮如此說。

沈亨榮長達十餘年的時間在美國，沉浸在陶瓷創作的領域，因為親情的牽伴，在40歲那年回到故鄉高雄旗津，從事陶藝創作，創立「旗津窯」。沈亨榮說，要把最好的價值，留在這塊土地！旗津窯從建築陶與公共藝術等領域出發，5年前，為挑戰頂級瓷器藝術品作準備，歷經5年，突破各種陶瓷技術瓶頸和結構的侷限，力求陶瓷創作上能展現更貼近藝術創作者欲傳遞的那感動；經過反覆專研、試驗和無數次的失敗，終於找出了成功的配方(陶瓷創作的技巧)，實現可以從前到後、從上到下，以720度的每個角度觀賞一件作品，2010年7月，沈亨榮創立「1300 Only Porcelain」瓷器品牌，著眼於世界頂級瓷器市場。

2010年的9月，在法國Maison & Objets Paris 2010展中，初試啼聲，1300作品讓行家同感驚豔，也成功拿下訂單。國外評論家更將1300與德國麥森瓷器歸納為同等級的最高級瓷器。

1300以白瓷作為創作的基底，運用22K金，彰顯貴氣。沈亨榮說，正因為白色沒

辦法遮掩，任何瑕疵，小至一個小氣泡就會毀了一件作品，因此製作時講究紮實的基本功精準呈現，創作者須培養靈敏度，堅持創作的步驟，還必須體現一心一意的堅持，創造獨特的風格和技法。而1300發展出720度的立體圓雕技術，讓工藝師創造時必需從每個角度去考量，而1300突破傳統陶瓷作品均有塊厚重的底座，因此從上到下，每個角度都可被欣賞，表現豐富層次，捕捉一瞬間呈現的美感和感動，賦予作品更生動的能量。

工作室裡何永正師傅拿起手邊正在製作一體成型的蝙蝠，何師傅直說，「沒有人這麼傻！以一體成型的方式完成造型這樣複雜的陶瓷作品。且有別於一般瓷器普遍窯燒溫度介於1240至1250度，1300堅持把白瓷燒到1300度。」何師傅說，經過1300高溫淬煉的陶土，透過光線，白瓷內部呈現溫潤的明亮色澤，而哪怕是一道接痕，在1300度的窯燒溫度和白色的陶瓷表面，都會讓缺點無法隱藏，反而被彰顯出來。有26年製模經驗的何師傅堅定的表示，他會繼續留在1300，繼續接受挑戰。

沈亨榮表示，1300希望能在每次國際

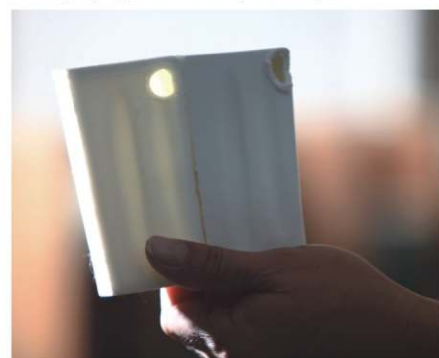
展覽推出新作品之際，讓觀賞者耳目一新的發出一連串的讚嘆聲。1300從這片土地出發，堅持開創新的陶瓷工藝之路，與世界爭鋒。



工藝者體現一心一意的堅持在雕塑作品
The artist exemplifies her true devotion



一體成型的技法
Exemplifying the unibody technique



透過光線，白瓷呈現溫潤明亮的色澤
Porcelain becomes translucent when molded at 1300 degrees

White Bell Fruit A New Star among Cishan's Fruit Production

©Written by Peng Hsin-yi ©Photos by Hou Ya-ting, Yang Chan-hua

Cishan District is known as the Banana Kingdom, due to the great quality and vast quantity of bananas that are grown in the area. However, there is another special fruit that also comes from Cishan, but most people don't know about it. This is the "Jadeite Bell Fruit" (white bell fruit), a rare type of fruit exclusively produced by Mr. Ke Guofu.

Ke Guo-fu tells the heart-warming story behind why he developed this special bell fruit. About twenty years ago, Mrs. Ke's mother fell grievously ill. The doctor suggested she should consume large quantities of vitamin rich bell fruit. Due to the fact the fruit was rich in iron and other minerals the doctor felt it was ideal for her condition. At that time, the Ke's neighbors also grew bell fruits, so Mr. and Mrs. Ke asked if they could knock some of their fruit off the tree. When ripe, bell fruit will easily fall

off. It also rots quickly so the neighbors didn't mind giving it away.

Mr. Ke soon became fascinated with the fruit and decided he was going to make it readily available. He began growing the bell fruit exclusively in his orchard. Considering the nutritious value of the fruit it wasn't difficult to convince others to buy it. Mr. Ke also credited the bell fruit with keeping his skin in such excellent condition.

He also never forgot the generosity of his neighbors. Therefore, if anyone comes to him asking for leaves of bell fruit for medicinal purposes, he allows them to take as much as they need. At first, Mr. Ke grew the traditional pale red-skinned bell fruit, but when he became more experienced, he began growing a rare white bell fruit. This bell fruit was of excellent quality, so people began to call them the "Jadeite Bell

Fruit". Mr. Ke points out white bell fruits contain less water than red ones and are therefore crunchier. The white bell fruit also has a delicate fragrance that makes it more alluring. Only a very few people grow this type of fruit, making them a rare commodity.

Mr. Ke uses farmers' associations and networks to help him sell his fruit. He also maintains a produce stand in the scenic Guanyin Mountain area. He usually sells his bell fruit on weekends and holidays in order to promote his product and inform more people about its wonderful, healthy properties. Mr. Ke also accepts telephone orders and provides a home delivery service. He also takes quality control very seriously and if a batch isn't up to standard, he would rather tell the customers he has run out, then sell them an inferior product.



白蓮霧果農柯國富先生
Farmer Ke Guo-fu



白蓮霧品嚐起來有股獨特的香氣
Sweet and delicious white bell fruit



蓮霧套袋
Bags protect White Bell Fruit from insects

旗山農業新星白蓮霧

◎文／楊蟬華
◎攝影／侯雅婷・楊蟬華

旗山過去曾有香蕉王國的美譽，但住在旗山務農維生的柯國富卻以栽種翡翠蓮霧(白蓮霧)為業，這背後有個感人的小故事。

柯先生的岳母20幾年前病危，當時的醫生建議他岳母多吃蓮霧，因為蓮霧的維生素、鐵質及礦物質豐富，對病人有益，加上蓮霧易落果，與其落果腐爛，不如善加運用，因此只要鄰人家中有野

生的蓮霧樹，夫婦倆都會前去央求用竹竿打落蓮霧，讓岳母食用，也因此讓柯先生夫婦和蓮霧結下了不解之緣。

正因為這樣的機緣，柯先生就將自有的果樹園改種紅蓮霧，想讓更多人吃到營養價值豐富的蓮霧，也或許是蓮霧吃多了，柯先生的皮膚特別好，是活脫脫的最佳代言人。也因為受人幫助點滴在心，如果有人向他們索取蓮霧葉當藥引，他們亦不會拒絕。在種紅蓮霧一段時間並摸索出方法後，他們就改種白蓮霧

，又因為品質好，而有翡翠蓮霧的美名。柯國富說白蓮霧的水分不如紅蓮霧多，因此口感更清脆，加以白蓮霧品嚐起來有股紅蓮霧所沒有的香氣，甜度約在12度至13度間（編按：約愛文芒果般的甜度），且種植農戶不多，因此價格維持在一定的水準之上。

除了利用農會的產銷系統銷售外，柯先生也利用假日時到到高雄市觀音山風景區零售翡翠蓮霧，推廣蓮霧的營養價值；柯先生亦接受電話訂貨後宅配，不

過他堅持誠信的原則，只要採摘的翡翠蓮霧口感或甜度不佳，他一律告訴客人沒有貨可賣，以維持口碑。民眾如到觀音山旅遊時，如果正巧碰到柯先生，屆時不要吝於嘗試這個以愛為出發點所種出來的果實—翡翠蓮霧。

白蓮霧開花
White Bell Fruit in bloom



美濃區農會
電話：07-6813311
Meinong Farmer's Association
Telephone: 07-6813311

Autumn's Bounty

Meinong's White Jade Radish

◎English written by Lin Yi-chun ◎Photos by Yang Chan-hua, Chang Wen-cheng, Hou Ya-ting

November is Meinong's month for harvesting local crops. One of these local favorites is the White Jade Radish that has over taken tobacco as

the region's primary crop. White Jade Radish usually peaks during the last two months of the year and people now flock to Meinong to enjoy this wonderful winter vegetable.

Zhong Yalun is Meinong Farmer's Association Director of Marketing and states he has witnessed the decline of tobacco farms. However, there are now over 270 hectares dedicated to the harvest of White Jade Radish, which costs only 10 NT per Taiwanese catty (600 grams). White Jade Radish is thought to be a good replacement for tobacco as it allows for fields to be utilized once again after the rice harvest. White Jade Radish only take 45 days to grow and only one week between the first batches going to market and the last ones being plucked from the earth.

White Jade Radishes may seem meager compared to regular sized radishes, with has a finer, silkier texture and an elegant fragrance. Meinong's soil is also not too dense and has the right balance of dryness and moisture to produce the perfect White Jade Radish. The perfectly white, almost translucent vegetable also doesn't need to be peeled before they are cooked. However, they must be thoroughly washed.

In 2006, Meinong Farmer's Association was encouraged by the popularity of the vegetable and created the White Jade Radish Festival. The success was overwhelming and has been running annually ever since. This year's festival included an open radish field in front of the Hakka Cultural Center. Visitors got to experience the radish harvest first hand and gave children the opportunity to pull their own radishes. There was also an open banquet with delicious dishes featuring the radish as the main ingredient. It was estimated the banquet had approximately one thousand in attendance. The festival is an exciting event so come on out this year and enjoy the best radish cuisine Meinong has to offer.



拔蘿蔔囉！
Children enjoy pulling radishes.



美濃白玉蘿蔔
Meinong's White Jade Radish

秋季限定 美濃白玉蘿蔔

◎文／侯雅婷 ◎攝影／楊蟬華、張紋誠、侯雅婷

11月的美濃，空氣中洋溢著豐收的喜悅，每年的11~12月是美濃白玉蘿蔔產期，田裏的白玉蘿蔔小小心的探出頭來，露出一截白白的蘿蔔，宣告著：新鮮的白玉蘿蔔來囉！

美濃區農會推廣股股長鍾雅倫說，許多種植白玉蘿蔔的農戶，在美濃菸葉種植面積驟減，農戶們在稻作節束後的秋冬季節會種些生長期短的作物，而白玉蘿蔔即是「作小冬」的作物之一。

這幾年美濃區農戶作小冬之際，越來越多人選擇栽種「小蘿蔔」，白玉蘿蔔從播種，發芽、成長到收成約需45天，別小看小蘿蔔的身形較一般蘿蔔細小，小蘿蔔是特殊品種，而美濃土壤鬆且乾燥又能保水，恰好有最適合白玉蘿蔔的生長環境，白玉蘿蔔吃起來口感相當細緻、綿密，還有淡淡的蘿蔔香氣，且美濃的小蘿蔔特色是料理時不須削皮，只

需在烹煮前把表皮清洗乾淨，小蘿蔔就像是從土裡長出來的白玉一樣，贏得「白玉蘿蔔」的美名。美濃區白玉蘿蔔種植面積超過270公頃，儼然成為美濃冬季主力蔬菜，加上白玉蘿蔔盛產時每台斤約10元左右，往往吸引民眾來嚐鮮。

從2006年起，美濃區農會舉辦「白玉蘿蔔季」獲得廣大回響，農會觀察到愈

來愈多年輕的爸爸媽媽帶著小朋友一起體驗拔蘿蔔的樂趣，而且通常參加過一次的民眾明年都還會再回美濃拔蘿蔔喔。2010年除了在美濃客家文物館前面的廣場開放蘿蔔田讓民眾體驗動手拔蘿蔔的樂趣，還有千人辦桌活動，讓民眾也能一同品嚐蘿蔔大餐。

從市面上開始出現蘿蔔到最後一批蘿

蔔，約莫3個禮拜，是名符其實的「秋季限定」的美濃農產品。如果您錯過了2010年的美濃白蘿蔔，今年一定要造訪美濃，享受在太陽暖暖照耀著，微風輕拂每片肥美的蘿蔔葉，尋找每個探出頭的白蘿蔔身影，體驗動手拔蘿蔔的樂趣，再細細品嚐最鮮美的白玉蘿蔔料理。

白玉蘿蔔大豐收
Harvesting White
Jade Radish



白玉蘿蔔季
The White Jade Radish Festival

Kaohsiung City Shoushan Zoo

◎English written by Lin Yi-chun

◎Photos courtesy of Shoushan Zoo, Yang Chan-hua, Hou Ya-ting

Every day Shoushan Zoo opens at 9 am to multiple groups of excited kindergarten children on field trips. Shoushan Zoo was founded in 1978 and was recently renovated in 2009. It is the largest zoo in Southern Taiwan. Zoo spokesman, Mr. Chang Po-yu describes the great diversity of the animal species, the zoo's new layout and how it extenuates the distinctive landscape of Chai Shan. The most popular new feature is the new petting zoo which features docile farm animals such as Boer goats and miniature horses. Visitors can touch and feed the animals through a specially designed fence without health and safety concerns.

Shoushan Zoo is now participating in various breeding programs. The Shoushan Zoo boasts the only Formosan black bear breeding program in Taiwan. Another breeding success was Sim and Ba, the popular African lion cubs. Born on February 21, 2010, they have been reared by hand by six

specially trained keepers that were entrusted with only looking after them. They have an incredible sense of smell and move their ears as a sign of happiness when they recognize their keepers coming to see them. When Sim and Ba were first born, keepers worked in 24 hour shifts. Every three hours they would feed them powdered milk for cats. At three months, Sim and Ba weighed 1.5 kilograms and at nine months they were 50 kilograms. They now consume 1 kilogram of raw New Zealand beef and CAS certified raw chicken twice a day. At meal times Sim and Ba like to play around and keepers have to use various tricks to keep them focused on eating. Their diet and food portions are constantly changing as they get bigger or get sick. Sim and Ba are being moved to a new enclosure when they turn a year old. Mr. Chang Po-yu says facilities are adjusted as the animals grow and behaviour changes. The zoo also endeavours to simulate the animals' natural environment.

Shoushan zoo houses approximately 80 species. The areas include: The Petting Zoo, African Animals, Taiwanese Animals, Primates, Asian Animals and American Animals. It is well worth a visit.



▲小朋友們很喜歡到動物園進行戶外教學
Zoo field trips are popular
▼遊客於「兒童牧場」與動物互動
Visitors enjoying the petting zoo



小辛與小巴是壽山動物園以人工哺育方式照顧長大的非洲獅
Sim and Ba, products of Shoushan's breeding program



壽山動物園

◎文／侯雅婷 ◎照片提供／壽山動物園、楊蟬華、侯雅婷

壽山動物園早上9點開園後就陸陸續續有幼稚園的小朋友前來教學觀摩，興奮之情溢於言表。成立於1978年的壽山動物園也是南台灣最大的公立動物園，2009年經大規模整修後重新開園，展現了煥然一新的新氣象。

動物園張博宇主任表示，園區內動物種類豐富，甚至柴山特殊的地貌也被完整保存。而新闢的場域「兒童牧場」，

透過穿透式圍籬讓遊客能親近動物，堪稱最受歡迎的新區域。張主任表示，經過縝密規劃，選定波爾羊和迷你馬等家畜類動物，讓遊客在衛生及安全無虞的狀況下，接觸與餵食動物，享受牧場氛圍。

壽山動物園是個「人丁興旺」的大家庭，喜訊不斷，也創造、傳承許多寶貴的經驗。比如壽山動物園擁有全台唯一黑熊繁育經驗，還有備受矚目的非洲獅一小辛與小巴。小辛和小巴在2010年2月21日出生，以自然繁育、人工哺育的方式長大。

園方安排了6位保育員專責照顧小辛與小巴，張鈞盛就是其中之一，當他出現在圍籬外，敏銳的小辛與小巴就嗅出是『保姆大人』來了，動了動耳朵，一副開心的樣子。小辛、小巴剛出生時，保育員們採24小時輪班制，每3小時就餵一次貓奶粉。3個月時，小辛和小巴

體重約為1.5公斤，到了9個月時，則約重達50公斤。這時候的牠們，早晚各吃一公斤紐西蘭生牛肉和經CAS認證的生雞肉。和小朋友一樣，小辛和小巴也會在吃飯時跑來跑去，遇到這種情況，保育員們也得想辦法哄著小獅子們吃飯囉。和人類一樣，小辛和小巴也會經歷換食和生病的情況，這中間每個階段都靠保育員團隊們細心地照顧，藉由觀察牠們的飲食情況調整食物的配方或用量。園方會在小辛和小巴1歲時將他們移到另一個園區。張主任表示，動物園藉由改變園區內的設施來調整動物的行為，儘可能模擬野外，讓動物的行為更豐富化。

壽山動物園約有80餘種珍禽異獸，有兒童牧場、非洲區、台灣原生動物區、靈長動物區、亞洲區和美洲區6個區域，可說是相當有看頭，找一天，到壽山動物園走走吧！

Shoushan Zoo Information:

Telephone: (07)521-5187; (07) 551-1443

Address: No. 350, Wanshou Road, Gushan District, Kaohsiung City

壽山動物園

電話：07-5215187

住址：高雄市鼓山區萬壽路350號

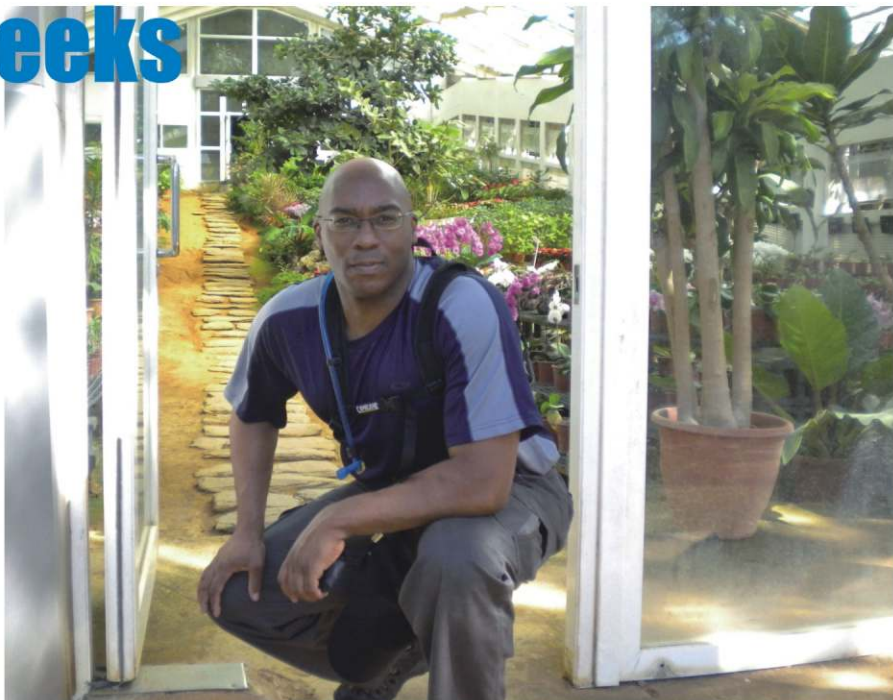
Meet Adrian Bradley Cheeks

◎English written by Chen Kuan-chun ◎Photo courtesy of Adrian

In July 2010, Adrian Bradley Cheeks and his Taiwanese wife moved from the US to Taiwan. He presently studies Chinese six hours a day and attends classes at the National Kaohsiung Normal University. He also carries vocabulary cards wherever he goes. He feels the most challenging part of learning Chinese is learning to differentiate the four tones. Adrian, a history major has a particular interest in the emergence of China. He believes Chinese will eventually replace English as the world's dominant language.

In addition to learning Chinese, Adrian teaches English to Tzu Chi volunteers. He also hosts an English radio show called Happy Taiwan at Happy Radio, FM 97.5. Assuming the stage name "ABC" he broadcasts every Sunday from 2 to 3 PM. He hopes his audience will learn new vocabulary, pronunciation and improve their listening skills. His future plans include establishing a cultural center that will assist local people improve their English skills and increase their understanding of western culture.

Although he has only been in Kaohsiung for 5 months, he has learned how to get around in Kaohsiung's traffic. He refers to it as "organized chaos" and feels scooters move at an appropriate speed, so it is safe to walk and drive. Adrian is also impressed by the friendliness of the people in Kaohsiung, the warm weather and inexpensive cost of living. He is confident he will enjoy living here and believes he will continue to get to know the culture in greater depth. Adrian also enjoys swimming, cycling and jump rope, maintaining a good athletic figure.



快樂在高雄

◎文／侯雅婷

◎照片提供／安俊恩

Adrian Bradley Cheeks

美籍的安俊恩(Adrian Bradley Cheeks)在2010年的7月因為台灣籍的太太來到台灣高雄，並於高雄師範大學學習中文。作業簿裡，工整的字跡，不難發現他練習中文的心血努力。每日自習中文6小時的安俊恩說，分辨中文

的四聲，與判斷詞義對他而言是學習中最困難的挑戰。之所以這麼努力的學習中文，是因為學歷史的他，對於崛起中的中國很有興趣，他認為以後中文可能會取代英文成為主導性的語言，他還規劃3~5年之後要創立文化交流中心，提

升台灣人英文能力，同時介紹西方的文化資訊。確立了目標後，安俊恩就一直往前進，還隨身攜帶著自製的中文學習字卡，把握時間背誦單字。

除了學習中文，安俊恩每週還會固定去教慈濟志工說英文，另外還擔任電台主持人。每週日下午2點到3點，收聽FM97.5，就能與安俊恩(藝名ABC)在快樂電台的Happy Taiwan現場直播節目一起學英文。他希望聽眾從互動中，學習發音、新單字、增進聽力還有精心編輯的節目內容。

安俊恩喜愛運動，時常游泳、騎單車和跳繩，所以一直保有運動員般的優雅體態。到高雄5個月的他，談起高雄的交通相當傳神，他說，那是一種有組織的混亂(organized chaos)，機車騎士會以適當的速度行進於路上，看似危險的馬路其實是蠻安全的。安俊恩稱讚高雄人的友善和溫暖的天氣，再加上低廉物價，讓他可以放心的住在台灣，有深度的認識這塊土地。

Living with a Positive Attitude

Elena Yakovleva's Life in Kaohsiung

◎English written by Peng Hsin-yi ◎Photo courtesy of Elena Yakovleva

Elena Yakovleva is an assistant professor at Wenzao Ursuline College of Languages. She is also studying Chinese there. Elena left her native Russia at age 20 to go to study abroad. She received her PhD degree in Germany where she also met her Taiwanese husband. She has also lived in many other countries and has acquired a very relaxed attitude when she travels to new places or faces new challenges. She and her husband both believe that it is important to integrate into the local lifestyle and culture. They focus on having constructive interactions instead of criticizing the local nuances.

Elena has now lived in Kaohsiung for four years. She has made many friends who come from all over the world. They keep her posted about current events and useful information. They always comfort and support her when she sometimes feels frustrated.

Elena believes the best way to live life is to face everything with a positive attitude. She encourages her students to be confident, set goals for their language learning and to keep themselves motivated. She also encourages her students to start career planning early. In many European countries tuition for international students is not a lot higher than that of the local people. She believes young

people should see the world and broaden their horizons.

Although Elena has lived away from home for many years, she admits that she does get homesick sometimes. She feels she has adapted to life in Kaohsiung. Her favorite holiday is Mid Autumn Festival because she loves the moon cakes and pomelos. Her favorite food is roasted duck.

She is also very pleased with Kaohsiung's infrastructure and has noticed an increase in park space over the last couple of years. She loves the friendliness and convenience of the city.

She does not like being forced to walk on the within a hair's width from zooming cars. When asked what her New Year's wish was, Elena smiled and said she hopes everything will stay the same and never change!

抱持正面態度

◎文／侯雅婷

◎照片提供／陳蓮娜

陳蓮娜的高雄生活

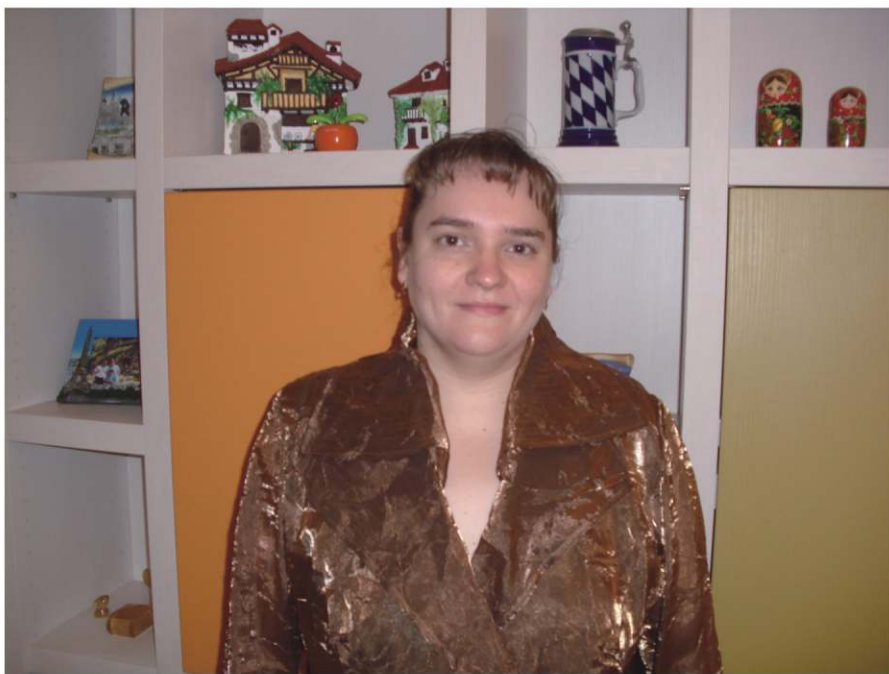
俄籍的陳蓮娜(Elena Yakovleva)任教於文藻外語學院英文系，同時學習中文，有著老師和學生的雙重身份。Elena從20歲起就離開家鄉到歐洲求學，

在德國取得博士學位，並認識了台灣籍的先生，陸續旅居過許多國家，這讓Elena在面對新的挑戰時變得更有彈性。她談到先生曾與她分享融入當地生活的信念，打從心裏接納新的文化，要感謝能有機會與本地人互動而非批評。

到高雄4年，Elena與外籍朋友們建立深厚的友誼，除了分享生活訊息，遇到挫折時，朋友們更是她最堅強的後盾。

而面對任何事物，Elena總是抱持正面的想法和態度。她也以此鼓勵學生要有信心，設定學習語言的目標，才會有努力的動力。同時Elena也建議學生做好生涯規劃，她說歐洲許多國家對國際學生並不會徵收特別高額的學費，可以把握機會出去開拓眼界。

Elena說，儘管旅居過許多國家，但她還是常常想家。但這些年居住在高雄一切都適應良好，最愛烤鴨的她，也很喜歡中秋節，因為可以享用月餅和柚子。她觀察到高雄有越來越多的公園，相當稱讚高雄的基礎建設，她很喜歡這個友善又便利的城市，唯一困擾的就是騎樓空間常被佔用，行人被迫走到馬路上，與車爭道。問起她的新年新希望，Elena笑著說希望這一切都不要改變！



Splendor's Gingerbread Castle Heralds Holiday Greetings

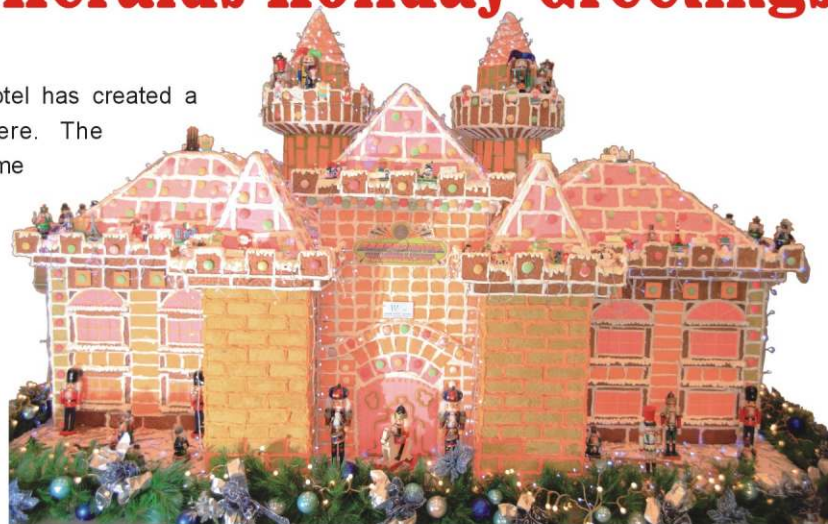
©English text by Peng Hsin-yi ©Photos by Lin Yu-en

As the year end approaches, Kaohsiung's Splendor Hotel again proudly presents its annual gingerbread house. This year is the tenth anniversary, so the staff decided to make it particularly spectacular by creating a gigantic gingerbread castle. This was truly a grand endeavor, with a recipe that included 50 kilos of honey, 20 kilos of cane sugar, 6 kilos of butter, 13 kilos of egg, 100 kilos of flour, 600 grams of mixed Italian spice, 1.5 kilos of granulated ginger, and 600 grams of baking soda. Its sweet fragrance envelopes the senses and creates a festive atmosphere.

In October, Mr. Min Jiatian became Splendor's new executive pastry chief and oversaw the castle's creation. It took 15 chefs a whole month to complete the preproduction and baking processes. It took another week to assemble the pieces, with the result of a 350 centimeter long, 140 centimeter wide and 225 centimeter high gingerbread castle. The castle will be on display on the 39th floor from the end of November until to January 1st.

People have reacted with great surprise at this great artistic wonder. Splendor's American General Manager feels the gingerbread house is a symbol of

Christmas and believes the hotel has created a top notch holiday atmosphere. The gingerbread house has become much more than just a Christmas decoration, but embodies the hotel's Christmas spirit. The guests' response has been extremely enthusiastic, so come and check out Splendor's traditional gingerbread castle.



傳遞祝福的薑餅城堡

◎文／王大衛 ◎攝影／林育恩

每年的歲末之際，高雄金典酒店都會打造一座薑餅屋，今年是金典第10年打造薑餅屋！今年薑餅屋造形為城堡，一共約使用了50公斤蜂蜜、20公斤紅糖、6公斤奶油、13公斤雞蛋、100公斤的麵粉、600克義大利綜合香料、1.5公斤薑粉和600克

小蘇打，湊近一聞，薑餅城堡混合著餅乾、薑散發出一股甜甜的香氣，也許是蜂蜜，也可能是紅糖，空氣中帶著濃濃的幸福感。

2010年10月甫上任的金典飯店點心部主廚閻嘉田表示，點心部動員15位師傅打造薑餅城堡，光是備料和烘焙約需一個月的時間，再把裁切好一片片薑餅組裝上去耗時約一個星期，長350公分、寬140公分、高225公分的薑餅城堡矗立於飯店的39樓，從11月底展示至1月1日。這個份量十足的薑餅城堡吸引過往的旅客放慢了腳步，佇足欣賞，等到確定是座薑餅屋，顧客們驚喜地來張大合照，這樣歡樂的氛圍，好似假期已經提前到來。員工劉佳佳表示因為金典的第一任外籍總經理很重視聖誕節不可或缺的薑餅，遂要求打造一座薑餅屋，薑餅屋除了散發濃濃的節慶氣氛，並對顧客傳遞祝福之意，顧客的反應出乎意外的熱烈，使得薑餅屋延續成為飯店的傳統。



高雄金典酒店

地址：高雄市802自強三路1號37-85樓

The Splendor Kaohsiung

Address: 37-85F., No.1, Zihciang 3rd Rd., Lingya Dist., Kaohsiung City 802



Creating gingerbread castle
薑餅屋製程

