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2011 Kaohsiung Lantern Festival

◎English Written by Lin Da-wei

◎Photos by Chang Jhong-yi, Pao Chung-hui

Lantern Festival marks the end of Chinese New Year and is celebrated throughout Taiwan. Each year, large festivals are hosted in three cities, including Kaohsiung Lantern Festival, Taiwan Lantern Festival (hosted by a different city every year) and Taipei Lantern Festival. Each city's festival has its own individuality, characteristics and charm. Kaohsiung's Lantern Festival began in 2001 and is famous for its romantic atmosphere along the Love River, outdoor displays and celebrations steeped in light and color. It is reputedly the city's most colorful and important festival. People come from all over Taiwan to see the lanterns and various cultural shows presented by Kaohsiung's sister cities in the U.S., Japan, and Korea.

This year's Lantern Festival theme was "A Century of Happiness: The Rabbit Leaps to Prosperity". This was selected to reflect Kaohsiung's new era with a city and county merge. Mayor Chen Chu feels the merge was certainly a significant historical event and has witnessed an increased sense of pride and belonging amongst the people. She is proud to be leading this new super city through economic transformation and development, bringing great prosperity to the region.

This year's lantern festival opened with a phenomenal firework show, which included fireworks in the shape of rabbits and a 500 meters firework wreath that lined the full length of the port. The explosion of color and shapes were highlighted by a dynamic dancing

water show. The audience was truly impressed by the magnificent spectacle. From February 23 to 28, a special firework show called Glorious Blossom was also presented.

The seventeen day festival hosted lantern displays from February 12 to 28 and was organized into various themes, including outdoor markets and love Pier market. There were also several performances each day, such as the aerial-acrobatics over water and a carnival parade. Another popular highlight was the free rabbit, mini-hand lantern that could also be used as a

煙火表演
Firework show

headlight, with a distribution of sixty-thousand.

The centerpiece lantern featured two rabbits dressed to resemble folklore characters, one designed to look like Third Prince and the other clad in a period military uniform that usually appears in parades called Song Jiang Battle Array. These characters

副總統蕭萬長和陳菊市長共同主持燈會開幕點燈儀式。
Kaohsiung Lantern Festival was opened by Vice President Vicent C. Siew (center left) and Kaohsiung Mayor Chen Chu (center right).

2011高雄燈會藝術節

◎文／林大維 ◎攝影／張忠義·鮑忠輝

邁入第十一屆的高雄燈會，與台灣燈會、台北燈節並稱台灣三大燈會。而高雄因為有愛河流貫市區，特殊的親水條件，高雄燈會更添浪漫風情，也格外迷人。

自2001年起，愛河畔的高雄燈會成了高雄市最美麗的傳統，更是高雄每年最重要的節慶活動。除了國人的熱烈參與，來自美、日、韓等多個姊妹市代表均到場共襄盛舉，與燈會兼具本土、國際的展演活動相映成輝。

今年高雄燈會的主題為「百年好合兔躍高昇」，象徵縣市合併邁入新紀元，市長陳菊表示，高雄市民的光榮感與認同度不斷上升，越來越多人以高雄為榮，縣市合併是地方自治史上的大事，期

待合併後的高雄經濟轉型、產業發展，讓高雄更加繁榮進步。高雄燈會藝術節一開場，空中綻放兔形煙火，接著是全台唯一、全長500公尺的環港煙火秀點亮高雄夜空，變化多端的煙花結合立體動感水舞秀，現場民眾驚喜連連，歡呼聲不斷。

為期17天的高雄燈會藝術節，自2月12日至2月28日，每天都有精彩節目毫無冷場。從樂舞藝陣嘉年華、水上高空特技、到各式特色燈區和真愛特區展售，目不暇給的展演成為吸睛焦點。

而為響應環保，特別規劃水上雙兔燈座，高15米、寬12.4米的裝置藝術，其裝扮結合高雄在地特色的電音三太子及宋江陣，分別取名為「高太子」及「雄

were named Prince Kao and General Hsiung. Standing 15 meters high and 12.4 meters wide, it was constructed entirely from environmentally friendly materials and lit up the banks of Love River every night. Three kilometers of the Love River were also lit up on both sides with multi-colored LED lights. This glittering masterpiece was symbolic of Kaohsiung's colorful hospitality and welcoming spirit.

This year's lantern festival was the biggest to date. Exhibitions could be enjoyed at Glory Pier, Love Pier and both sides of the Love River. Gangshan Riverside Park also hosted a lantern venue for the first time. This was also the first year a lantern installation was displayed at the art gallery and featured lanterns made by artisans from ten countries. The 2011 Kaohsiung Lantern Festival was surely an unforgettable experience for the young and old alike.

元帥」，夜晚照亮愛河河面。愛河畔兩邊佈置長達約三公里的LED燈，一直延伸到七賢橋、中正橋，入夜之後，閃閃燈河流洩出高雄人對訪客們的熱情。

今年高雄燈會場域橫跨光榮碼頭、真愛碼頭、愛河兩岸，並首度增設岡山河堤公園，規模為歷年之最；而「光藝術廊道」展出十國文化燈飾，更展現河岸文藝風情。

歡慶元宵除了璀璨耀眼的燈火外，另一個矚目焦點則是燈會最搶手的小提燈，今年總計發送6萬盞「高耀兔」頭戴燈，最後六天更在愛河流域加碼演出「夢幻火花、遍地開花，」高雄燈會帶給所有的大朋友、小朋友最難忘的元宵假期。

主燈
Centerpiece lantern

Meinong's Tobacco Industry

◎English written by Peng Hsin-yi ◎Photos by Pao Chung-hui, Yang Chan-hua, Hou Ya-ting

Meinong's tobacco lifecycle begins in October. Tobacco takes three months to grow and is planted between the bi-annual rice crops. The field is first prepared, seeds are sown and plants are tended, harvested, baked, conditioned and finally sold to the government.

During the harvest in January, farmers work in a co-op. Now aged 50-80, they move systematically with precision through the fields, severing tobacco leaves with a rhythmic "clip clip". Each day the harvest begins around 11:30 a.m. This is because the crops are drier from the dew, making the baking process easier. Tobacco leaves are stashed in canvas slings, tied into bundles of 20 kilos (approximately 40 lbs) and then sent to baking.

The tobacco leaves are then transported to the warehouse sized baking chamber. The farmers secure the leaves to baking racks and hang them up in neat rows. The baking process takes about 10 days. The baking chamber temperature and air flow controls are now computerized, but the whole process still requires masterful experience. The fragrance of ripe tobacco leaves is an aroma that is enjoyed by everyone. While the leaves bake, farmers are back in the fields, getting ready for the second rice season. When the tobacco baking process is complete, farmers begin the conditioning process. The leaves are sorted into different grades and then sold to the Taiwan Tobacco and Liquor Corporation (TTLC).

Meinong's tobacco industry began in 1938 and reached its peak in the 50s and 60s. During those golden days,

Meinong boasted more than 2500 hectares of tobacco fields and produced one quarter of Taiwan's tobacco. Today, Meinong sustains only 180 hectares of tobacco. The decline began in the 1970s, with the General

Agreement on Tariffs and Trade (GATT) lifting the tariff barrier on foreign tobacco. The Taiwan Tobacco and Wine Monopoly Bureau (the former name of the TTLC) began to suffer financially, and in 2000 the new

government began a campaign encouraging farmers to discontinue



菸田
Tobacco field



一捆捆的菸葉
Bundle of leaves.

美濃菸業

◎文／侯雅婷 ◎攝影／鮑忠暉、楊蟬華、侯雅婷

暖 暖冬陽的一月，一群年紀約莫50~80歲的農戶們騎乘機車穿梭在美濃阡陌間，這是美濃菸農每到菸葉採收期展開「交工」模式(互助)的景象，菸農們彼此互相支援，每到一個菸田，合作無間的菸農們迅速地折著菸葉，田裏發出「啪啪」的聲響此起彼落，像極了田裡的交響樂聲。菸農會將摘好的菸葉放在帆布裏，到達約20公斤的數量，就會捆成一大捆，成捆新鮮的菸葉在卡車上堆疊好後，被送到菸農家進行為期十天的「烤菸」。這段期間菸農們仍舊穿梭在完全沒有路標、彎彎曲曲的田間小路，從一個菸田移動到另一個菸田，

繼續採菸葉的工作。菸農會在中午11點半準時到工作地點，經驗老到的採菸葉阿姨說，早晨的菸葉因為有露水會增加烤菸的時間，所以不適合摘菸葉，中午的菸葉葉片較軟且不會濕濕的，所以選在中午時段開始摘菸葉。

十月時，美濃菸葉開始播種，菸葉是一年兩收稻作之間的裡作，菸葉種植期為3個月，菸作過程包括整地、領種、種植、採收、燻烤、調理、送繳(繳



菸農將菸葉夾在菸架上
Farmers securing tobacco leaves to baking racks

賣)等過程。過去因為政府價格保證制度下，相對於其他農作物而言，菸葉保有相當的利潤，菸葉帶動經濟發展，讓菸農子弟能接受教育，很多美濃子弟都取得博士學位，美濃也因此贏得「博士村」的美名。

菸農們採收完菸葉，會再集合協助將菸葉夾在菸架上，排列整齊的掛在倉庫大般的燻烤室，須連續燻烤10天，雖然燻烤菸葉已採用電腦烘乾機，但如何能烤出金黃色的菸葉，火候的調整仍仰賴老師傅本身的經驗。烤出堆滿整個倉庫的菸葉，視覺上呈現迷人的金黃色，味覺上更散發出難以想像的菸草香。

等待燻烤期間菸農們同時得進行插秧的稻作工作，燻烤後的菸葉須經過「調理」，即依燻烤後的菸草等級分類，以便繳交給菸酒公司收購，此時栽種菸葉的辛勤才算暫告一個段落。

美濃區現栽種180公頃的菸田，1938年美濃進入種植菸草的時代，在菸業全盛時期的50~60年代，美濃栽種菸葉面積達2500多公頃，約佔全台四分之一的菸葉種植面積，在台灣加入關貿總協(GATT)後，美濃菸業種植面積於70年代逐年遞減。菸酒公賣局在外國菸葉，香菸自由進口的夾擊下，不敷成本，民國90年底至91年間，政府開始鼓勵菸農申請廢耕，並提出以補償金收回專賣時期



採菸葉
Picking tobacco

tobacco farming.

In 2002, the Taiwan Tobacco and Wine Monopoly Bureau became Taiwan Tobacco and Liquor Corporation (TTLC) and changes were made to the tobacco procurement structure. In the past farmers would make hefty earnings, as the government purchased it at a guaranteed price. However, the government has now discontinued the guaranteed price for tobacco leaves and contracts tobacco farmers based on projected demand. In the past, children of tobacco farmers were financed through high levels of education, earning Meinong the nickname "a village of PhDs".

One farmer known as Uncle Ah-Li has been growing tobacco for more than half a century. He fears a trade that took him a life time to master, may come to an end in a generation or two. However, the people of Meinong state they will stay loyal to the trade that helped them raise their children. Tobacco farming has also shaped a



請廢耕，並提出以補償金收回專賣時期「許可證」的菸葉種植面積，取消「保證價格」制度收購菸葉，2002年菸酒公賣局正式改制為菸酒公司，也逐年減少收購菸葉，既有的菸草收購模式大幅調整，將原先由公賣局許可的「專賣製作」模式，改為菸酒公司與菸農組織團體就菸草需求量進行簽約製作，不再享有專賣時期的「許可制」和「保證價格」，美濃菸業成為黃昏產業。種植菸業逾50年的阿力伯說，菸農們有燻烤菸葉的設備，更有技術和經驗，儘管年紀也大了，種植菸葉並不輕鬆，還是希望能繼續從事種植菸葉的工作。

菸業繁榮了美濃，也衍生農村勞動合作模式的「交工」文化，更對美濃造成深遠的影響，「交工」指每到菸葉採收季節，農戶全家總動員，協調親朋好友左鄰右舍幫忙採收，甚至菸農世代彼此往來，建立深厚交情，從獨特的耕作文化發展到社會組織，交工戶數越多，其影響力越大，每逢選舉時，往往能左右地方選舉，菸業的發展凝聚起菸農的方向心力。

對美濃的菸農而言，滿室燻烤後金黃色的菸葉，結合菸草燻烤後的菸草香氣，這金黃色視覺結合菸草嗅覺的印象與感動，深深烙印在美濃人的記憶中。儘管菸業的風華不在，務實的美濃人仍緊守著這養大孩子的產業。

unique co-op culture. During the harvest, every household is mobilized. Friends and family work together in each other's fields, solidifying friendships that go back generations.

The village's collective opinions even influence local elections. The tobacco co-op not only provides financial means but also serves as a vehicle in forming a collective social awareness. Although Tobacco farming in Meinong may soon come to an end, the sight of a room full of golden

leaves and an aroma of expertly baked tobacco will forever stay in the minds and hearts of the people.



在烤菸室的菸葉架
Tobacco leaves in baking chamber.



燻烤後的菸葉
Tobacco leaves after baking



Turning Tobacco into Cigarettes

◎English written by Peng Hsin-yi ◎Yang Chan-hua, Hou Ya-ting

In Meinong, tobacco is harvested and then delivered to factories. Leaves are removed from stems in a deboning process and baked again to ensure leaves originating from different farmhouses obtain the same dryness. They are then packed into approximately 200 kilogram containers. Leaves are then re-packaged and aged for approximately one year to reach proper maturity. The packaged leaves are then loosened and different leaves are blended in a mixer for 3 to 4 hours. They are then cut into thin slivers and go through another round of drying. Different spices and flavors are added to the tobacco based on the particulars of each brand and then rolled into individual cigarettes.

Mr. Song Kant-sung is the foreman at Neipu cigarette factory and feels the crucial part of cigarette production is getting the perfect blend of tobacco leaves. Consumers in Taiwan prefer foreign cigarettes which require the blend of Virginia tobacco or yellow Taiwanese leaves, Burley tobacco and Oriental leaves. This produces a cigarette with a deep, complex aroma, produced from leaves that have been properly aged. Leaves are top grade and tobacco must pass a quality control procedure. This is up to the skill of leading manufacturers such as Neipu Cigarette Factory.

In 2010, the Neipu Cigarette Factory was outsourced by Japan Tobacco International (JTI). Each month, a percentage of Neipu's products are

randomly picked and sent to a laboratory in Germany. It has a flawless record. Recently, a Taiwanese cigarette label won the Monde Selection, an honor only given to internationally recognized, quality products. This is clear evidence Taiwan produces a great quality of cigarette.



內埔菸廠
Neipu Cigarette Factory

菸業的後製

◎文／侯雅婷 ◎攝影／楊蟬華、侯雅婷

美濃地區菸農繳交的菸葉統一被載往豐原菸廠進行加工除骨（將菸葉的葉片與葉柄分離），且因菸農烘乾菸葉程度不一，故需統一再乾燥，加工完畢後的菸草以200公斤為單位壓製成箱，送往製菸廠。

內埔菸廠廠長宋松康表示，菸草製程中，關鍵在於菸葉的配方，而為迎合消費者日益洋化之口味，所以必須混合不同比例的國際三大類的菸草：維吉尼亞菸葉（又稱黃色種菸草）、柏萊菸葉及東

方種菸葉，讓菸草的風味更多元。

宋廠長也談到好的菸葉必須具備成熟度（菸葉的香味）、整齊度（每片菸葉大小均等）和葉片的可使用率，而內埔菸廠在菸葉選購的經驗與技術均在水準之上。

內埔菸廠產菸的技術精良且設備先進，自99年起代工日本JTI（Japan Tobacco International）香菸，每月固定送交一定比例的菸品至德國檢查，目前檢查結果均為零缺點，自有品牌之香菸亦屢獲比利

時MONDE SELECTION國際食品評選會獎牌，國產香菸品質備受國際肯定。

製菸流程

菸葉經加工處理再裝箱，加工後的菸草需經1年的時間熟成，各種菸草依配方經過鬆散再回槽混合，調和3~4小時之後切製成菸絲重新乾燥，再加入適當的品牌香料，即可進行捲菸。

Cishan Taiwan's Banana Kingdom

◎English written by Peng Hsin-yi ◎Photos by Pao Chung-hui, Yang Chan-hua, Anthony Yeh, Hou Ya-ting

Banana farming is one of Taiwan's leading industries, which began in Cishan during Japanese Colonialism. The community considers it a true blessing and holds the record for producing the largest single banana crop in Taiwan. With crop fields of over 1500 hectares, it has earned the nickname "Taiwan's Banana Kingdom".

Premium bananas are straighter, approximately 2 to 4 kilograms, ripen evenly with no blemishes or defects, bright yellow in appearance and a sweet taste. Cishan's premium sweet bananas are the result of an abundance of rain in the region and rich fertile conditions due to Gaoping River's Alluvium deposits. They are also resistant to cold weather.

During the 1960s, Taiwan's government developed its manufacturing and agricultural exporting. At that time Japan imported 90% of its bananas from Taiwan. However, the Philippines have now developed a very competitive banana trade, leaving Taiwan with only

5% of the Japanese market. Local farmers like Chang Hong-shih (farming bananas for eleven years), believe it is necessary to regain some of this market share. In the wake of the Philippine market take over, he hopes the government can assist them by opening up new sales channels.

Mr. Liu has been a banana farmer for over 40 years and smiles when he talks about this year's banana harvest. In contrast to the previous year's crop destruction due to Typhoon Morakot, this year's colder weather made bananas grow slower, producing more delicious, healthier and sweeter bananas. The cold weather also caused a banana shortage, driving prices up.

Banana Research Institute of Taiwan

The Banana Research Institute of Taiwan is highly respected by the members of Cishan Farmer's Association and was founded in 1970. It is the world's only institution that is solely devoted to researching only one fruit. It includes a staff of 20 researchers, committed to enhancing the efficiency of Taiwan's banana production. They also research pest and disease control, safe use of pesticides, labor-saving techniques, organic agriculture, preservation

technology etc. The institute develops educational materials for banana farmers and conduct evaluations of banana crops. They survey banana fields and provide diagnosis and advisory services for farmers. The institute has 30 to 40 hectares of its own agricultural land. Its most recent breakthrough is developing a resistance to yellow leaf disease. They are now producing great quantities of these healthy resilient seedlings, which are also found to save on labor.

Chao Chih-ping is the institute's current director and suggests banana farmers should form a cooperative, establish a professional banana production area and have a uniform selling price. He also advised, they should work together to market their bananas and abide contracts in order to maintain a stable supply chain. He also warns farmers, continuous cropping without adequate fallow time will result in decreased production. By working together, farmers can enjoy the benefits of banana farming without their current concerns.

Taiwan Banana Research Institute
Address: No. 36, Jianguo Rd., Neipu Township,
Pingtung County



香蕉開花
Banana trees

香蕉王國 旗山

◎文／侯雅婷 ◎攝影／鮑忠暉、楊蟬華、葉三銘、侯雅婷

旗山蕉農說：「旗山種香蕉是老天爺賞飯吃。」旗山香蕉為全台單一鄉鎮栽種面積最大的單一作物，踏進旗山即可見綿延一片的蕉海，旗山因此擁有「香蕉王國」的美譽。

旗山種植香蕉始於日據時代，目前栽種面積達1500公頃，旗山香蕉之所以能笑傲全台要歸功於旗山的水土適合栽種香蕉。旗山地區因高屏溪土壤的沖積，使得土壤肥沃，加以地處溫暖雨量充沛之地區等先天條件，而且香蕉植物本身的抗寒機制使得香蕉甜度增加。

60年代，台灣外銷以農業為主，政府的政策也是農業帶動工業，香蕉的黃金時期更攻佔日本市場九成，香蕉貿易為國庫帶來豐厚的收益。而產業隨著時空背景變化的影響，外銷市場因為菲律賓香蕉的崛起，目前台灣香蕉外銷日本佔有率為5%。種植香蕉有11年經驗的張宏

士談起香蕉經濟產值的改變，他認為外銷是必須的，而外銷日本市場的管道則已漸漸被菲律賓取代，希望政府能出面協助蕉農開闢新的產銷管道。

60年代以來，出現最讓蕉農頭疼不已的黃葉病，這是危害蕉園最嚴重的病害，為一種土壤的流行病，每株香蕉因吸不到水份和養份導致整株香蕉枯死，除種植抗病品種之外，迄今仍無其他有效防治辦法。

台灣研究香蕉首屈一指的權威機構「財團法人台灣香蕉研究所」所長趙治平表示，旗山蕉農種植香蕉的經驗豐富，但他強調蕉農須建立保育土地的觀念，土地如連作且未充分休耕，將導致香蕉的生產力下修。面對台灣香蕉產業，趙所長建議蕉農應建立共同運銷機制，即維持香蕉均價，再者，蕉農彼此互相合作，朝向建立香蕉生產專區的目標來努力，最重要的是必須恪守契約供貨，維持穩定的供銷能力，建構良好的供應鏈及穩定的通路，最終受益的是蕉農，讓蕉農能無後顧之憂地種植香蕉。

所謂高品質香蕉的果把是果形整齊、大小適中(重量約為2-4公斤最受歡迎)，外觀無壓、擦傷、加工(催熟)後轉色均勻、外觀色澤亮麗、果肉香甜等要件。

種植香蕉逾40年的劉班長談起今年的冬蕉，臉上露出一絲笑容，一掃因為2009年莫拉克颱風整整2年沒有收成的陰霾。今年冬天特別寒冷，除造成香蕉採收上的斷層，導致價格上揚外，更因天氣寒冷，使香蕉生長緩慢，因此香蕉吃起來特別結實和甜美，冬蕉品嚐起來更是蘊含風味。



香蕉研究所種植的有機香蕉
Organic bananas grown at the Banana Research Institute of Taiwan



利用催熟技術，控制香蕉的成熟度和時間
Post harvest techniques ensure bananas
ripen at specific times



「香蕉王國」旗山
The Banana Kingdom of Cishan



香蕉研究所量化生產健康種苗
The Institute's healthy resilient seedlings

Banana By-products

Banana Egg Rolls

Handmade banana egg rolls have recently become a popular delicacy in Cishan District. Thirty-year-old creator and entrepreneur Tseng Shih-fan decided he would return to his hometown and develop his own handmade banana egg roll business. His family supported him and helped with business cards, moving and even gave him a banana truck. Tseng's girlfriend also came along to be his business partner. Tseng sells his banana egg rolls from his truck on Cishan's historical street.

Banana Egg Rolls

Address: No.14, Cinan 1st Rd., Cishan Dist., Kaohsiung City

Delicious Banana Shredded Ice

One of Cishan's famous banana by-products is banana shredded ice, signature dish of Chang-mei's Shredded Ice. Now 80 years old, founder Kuo Li Chang-mei began her business in 1945. Always smiling and energetic, her customers have nicknamed her "Magical Grandma". There are always long line-ups, and if you ask Magical Grandma what her business hours are, she says "when there are no customers".

Nine years ago Chang-mei's oldest son, Kuo Kuo-Ko, took early retirement from his position as general manager of

an airline to work with his mother. Unlike the airline business, where passengers don't give praise if they have had a good flight. Customers at his mother's business always give compliments and show appreciation for the affordable prices. This gives him great comfort and a sense of accomplishment. Delicious shredded ice and friendly service keep the customers coming back.

Chang-Mei's Shredded Ice (original store)
Address : No.99, Wunjhong Rd., Cishan Dist., Kaohsiung City

Banana album

Cishan bananas have also inspired musicians. While doing volunteer work in their community, five young men from Cishan wrote songs about its bananas and farmers. Their first album "Banana is not fat" was released in 2010. They independently wrote the lyrics, composed the music and recorded the album. This brought the band a renewed love for their community. As guitarist Kuo Ho-wan put it, "No community. No individuals." Their albums are now in stores all over Taiwan.



香蕉相關資訊

財團法人台灣香蕉研究所

即便經驗老到的蕉農在「台灣香蕉研究所」這個專業機構前也得摸摸鼻子，不敢自稱第一，連旗山農會的同仁也表示，任何與香蕉有關的評鑑活動只要出動香蕉研究所的專家，蕉農們一定服服貼貼。

台灣香蕉研究所成立於民國59年，可算是世界唯一研究香蕉單一果品的機構，所內專業研究人員約有20多位，不做基因改良，也不做加工，致力於香蕉生產效率的提升，包括香蕉病蟲害防治、安全合理用藥、省工栽培、有機農業、保鮮技術等知識。所內會製作小冊子教育蕉農，必要時所內專家也會到香蕉田裡進行診斷，提供蕉農諮詢服務，除此之外所內還有30~40公頃農地，做為農民技術示範區，另外，所內也成功培育出抗黃葉病品種，量化生產健康種苗。趙所長打趣地說，每三位蕉農年齡加起來就超過200歲，量化生產健康種苗確實為蕉農達到省工的目地。

台灣香蕉研究所
地址：屏東縣內埔鄉建國路36號

常美冰店

旗山香蕉遠近馳名，相關副產品也蓬勃發展，創立於1945年的常美冰店的招牌冰品就是香蕉冰，創始者郭李常美女士高齡80幾歲，還是笑容滿面、精神奕奕地招呼客人，客人都暱稱她魔法阿嬤。阿嬤說，她夏天睡覺前一定要吃一碗清冰，像個孩子般，阿嬤說，清冰吃起來舒服又解渴。

阿嬤的大兒子郭國格9年前為了陪伴媽媽，提早自航空公司總經理職務退休。郭國格說，以前工作時，乘客不會跟航空公司說你們的飛機搭起來真舒服，可是現在面對接觸顧客，客人會跟他說你們的冰吃起來好吃又便宜，郭國格說，這是一種心靈上的舒坦和成就感。夏天，常美冰店總是大排長龍，問起阿嬤營業時間，阿嬤表示會等到沒有客人才休息，就是這樣的好口味和濃濃的人情味，總是吸引顧客再度光臨。

常美冰店(本店)
地址：高雄市旗山區
文中路99號



香蕉蛋捲

旗山區最近興起手工製香蕉蛋捲，老闆曾世範因為具備相關的專業背景，讓他興起了創業的念頭，30歲的曾老闆，有著年輕人的衝勁和拼勁，他表示當初心存一定要全力以赴拼看看的心態下，經過評估，他選擇回到故鄉旗山開發出帶有淡淡香蕉味的手工蛋捲。幸運的是，家人都傾全力支持他，曾老闆的哥哥從名片、餐盒到香蕉造型宣傳車的設計全都一手包辦，

他的女友則是他一同打拼的事業伙伴。

曾老闆說他開發的香蕉蛋捲吃起來帶有淡淡的香蕉味、酥酥的，要有那種吃一口就會掉許多屑屑的口感！每個週末曾老闆都會開著造型突出的香蕉車在旗山老街上販售香蕉蛋捲，到旗山一定要試試這個大人小孩都愛吃的香蕉蛋捲！



香蕉蛋捲
地址：高雄市旗山區旗南一路14號

台青蕉樂團

旗山香蕉還飄進了音樂中呢！5位旗山青年因投入社區志工的工作進而激發起他們想為旗山做更多事的心願，並在2010年首度發行一張名為「香蕉他不肥」的音樂專輯，專輯從填詞、譜曲到錄音都自己來，在參與的過程中，樂團成員凝聚了社區的感情，吉他的手郭合浣就說，「有社區才有自己。」

這張飄著香蕉香的音樂專輯全省唱片行均可購得。

2011 Kaohsiung International Marathon MIZUNO Cup

◎English Written by Peng Hsin-yi ◎Photos Courtesy of Hung Ding-hung, Pao Chung-hui, Department of Sports

The 2011 Kaohsiung International Marathon MIZUNO Cup was held on February 20th at the National Stadium (formally known as the Main Stadium of The World Games 2009). This year, more than 260,000 runners came from all over the world to participate. Team Kenya received the best times and took the six top prizes in the men's race, including champion Alex Melly, who now holds the record of 2 hours, 20 minutes, 48 seconds. Two female Kenyan runners also won first and fifth place in the women's race. This brought the team's winnings to a combined total of 780,000 NTD (about 27,000 USD).

The 2011 Kaohsiung International Marathon MIZUNO Cup featured the following categories: Complete Marathon (42.195 km), Half Marathon (24.238 km), Challenger (10.1338 km),

Roller Skates (23.1996 km) and Fun Run (3.58 km) and offers 1,500,000 NTD (about 51,000 USD) of combined prize money, providing a strong incentive for athletes to do well. Taiwanese runner Jiang Jie-wen won the 7th place in Man's Complete Marathon, with teammates Chiou Jian-shing and He Sing-yan winning 9th and 10th.

The race began at 6:00 a.m. with Mayor Chen Chu and Ms. Chiu Shu-Rong "Ultra Marathon Mama" firing the starting pistol together. Ms. Chiu was previously a marathon runner for nearly 20 years, but her passion abruptly came to an end in 2008 when she contracted necrotizing fasciitis on the final day of La Transe Gaule. This unfortunately became septic and led to a double leg amputation. However, her passion for marathons has been

undaunted and although is no longer a runner, remains a passionate cheerleader for the marathon participants. This year, she converted a tricycle into a mobile supply station, with beverages, sun block, nourishment and some basic medical supplies and followed the runners throughout the course. She made sure she was still a full participant in the event.

Mayor Chen Chu mentioned that although the Kaohsiung marathon is less extravagant compared with the Fubon Taipei Marathon, where elite runners who participated received airfare and hotel sponsorship, it was by no means less attended. More than two hundred athletes from over thirty-five nations participated. Many



高雄市長陳菊(右)為馬拉松比賽鳴槍
Mayor Chen Chu (right) firing starting pistol

returned from the year before, including the Kenyan stars. It was also well attended by local residents, another great affirmation for Kaohsiung.

This year, Mayor Chen Chu made the marathon a particularly high priority, due to the fact it was the first major sporting event after the Kaohsiung city-county merge. The Complete Marathon began at the National Stadium and passed by some of Kaohsiung's most scenic sites including the Kaohsiung Dome, The Heart of Love River, Formosa Boulevard Station, the Love River Water Park Lantern Festival, and Louts Pond, the Mullet Cultural Museum and Ezihliao (Oyster Shack) in the Zihguan District. The latter two were designed to give runners insight into Kaohsiung's traditional fishing industry.

This year one special feature included a prize for the best dressed runner. Many runners showed up in costumes, such as doctors, nurses, firefighters and number of bunnies. It was a lot of fun watching them run and added a kind of carnival atmosphere to the race.



超過
260,000
名跑友參與
此次馬拉松
比賽
More than
260,000
participants

2011 MIZUNO高雄國際馬拉松

◎文／葉娜慧 ◎攝影／洪定宏・鮑忠暉・體育處

「2011 MIZUNO高雄國際馬拉松」2月20日從高雄市國家體育場（世運主場館）開跑，吸引來自世界各地約2萬6000人參加。來自肯亞的「黑色軍團」實力傲人，在高雄豔陽下，不但黝黑膚色顯得突出，成績更是亮眼，除了Alex Melly以2小時20分48秒獲得第一名，全程馬拉松男子組更包辦前6名；女子組全程馬拉松組也拿下第一和第五名的好成績，共抱走78萬元獎金，成為最大贏家。

2011 MIZUNO高雄國際馬拉松競賽組別分為：全程馬拉松組(42.195公里)、超半程馬拉松組(23.1996公里)、挑戰組(10.1338公里)、滑輪溜冰(23.1996公里)、健康組(3.58公里)。總獎金150萬元，參賽選手無不摩拳擦掌，希望獲得最佳成績，一舉抱回高額獎金。其中，台灣選手在男子全程馬拉松組中由蔣介文獲得第7名，邱建興、何信言則分別拿下第9名、第10名。

比賽當日一早六點，由高雄市長陳菊

與活動代言人超馬媽媽邱淑容等一同鳴槍。2008年在法國參加超馬比賽，因病菌感染而不幸罹患壞死性筋膜炎導至雙腳截肢的邱淑容，雖然無法再盡情跑步，但她將三輪腳踏車裝備成流動補給車，車上配置飲料、補給品、防曬油及簡易的醫療用品，與參賽者跑友一起揮汗前進，一償參賽宿願。

陳菊市長表示，雖然高雄市無法像台北富邦馬拉松以提供機票膳宿方式邀請菁英跑者來台，但仍有來自35國200多位外籍選手報名參加，其中包括去年參賽的肯亞選手，是對高雄國際馬拉松最大的肯定；總參加人數約2萬6000人，也比去年更多。

陳市長強調，這場國際馬拉松是縣市合併後的重要運動賽事，從世運主場館起跑，沿途經過高雄巨蛋、愛河之心、美麗島捷運站、愛河燈會會場、蓮池潭等著名景點，並特別將路線延伸至梓官區烏魚文化館及蚵仔寮等具海洋特色地區，讓跑者飽覽漁鄉風情。



肯亞選手風光包辦全程馬拉松男子組前六名及女子組全程馬拉松第一名和第五名的佳績。

Team Kenya received six top prizes in the men's race and first and fifth in the women's race.

今年首創「跑者創意造型評選賽」，參賽隊伍中可以看到不少變裝跑者，從醫生護士、消防員到兔子，創意十足，也使跑者在這場馬拉松比賽，享受了嘉年華般的獨特趣味。

Akiko Shinkoda's Life in Kaohsiung

◎English written by Lin Fang-Ju ◎Photo by Hou Ya-ting

Five years ago, Akiko Shinkoda left her homeland of Japan, to move to Kaohsiung with her Taiwanese husband. Since then she has made many new friends and has got used to the way of life in Taiwan. When she first came to Kaohsiung, she joined a social group and began getting involved in planning events such as New Year celebrations and year-end banquets. Akiko has also learned to speak Chinese fluently and joined the local work. She now works in a department store and has established some great relationships with her coworkers and customers. Sometimes, they even tell her when they have seen her on TV. Working in Taiwan has also improved her Chinese and even helped her pick up some Taiwanese!

Akiko felt the most difficult thing to get used to, was the numerous motorcycles on the street. Once she and her Japanese friends were so shocked by the huge number of motorcycles parked at the mall, they photographed it. Now she has no

problem getting around by motorcycle.

When asked what she likes the most about living in Kaohsiung, she mentioned the warm weather. She also enjoys visiting Singuang Ferry Wharf and Cijin Island. She recommends visitors go out to Cijin to enjoy the sunset, experience their



special tricycle rides and sample the seafood. Akiko also enjoys cycling and enjoys riding along the bike path near Pier-2 Art Center. She commends the scenic route and enjoys seeing the attractions along the way. Akiko also

enjoys Taiwanese foods such as sugar cake, pork buns and local fruits such as Roseapples. In her free time she enjoys practicing yoga and attending festivals like Kaohsiung's Lantern Festival. Although she goes back to Japan to visit friends and family each year, she now embraces her new life, friends and family in Kaohsiung.

新小田亞希子 自在穿梭在高雄

◎文·攝影／侯雅婷

在高雄生活邁入第五年，日籍的新小田亞希子(Akiko Shinkoda)當初因為跟著台灣籍先生回故鄉，因而定居高雄。Akiko表示，喜歡高雄的好天氣，也很適應高雄的生活環境。

Akiko從剛到高雄加入「日本女生會」認識新朋友也熟悉環境，到今年輪到她與其他會友共同主辦活動，一起為會員們服務，比如舉辦新年會和尾牙等。中文說得很流利的Akiko，三年前投入職場工作，中文也是從那時候開始，突飛猛進。Akiko說，與台灣同事一起工作，不但讓她精進了中文，還學了一點點台語。Akiko因為從事百貨服務業，與同事和客戶有頻繁而廣泛的接觸，連她上電視都會有親切的客戶跟她分享這個消息。

問起Akiko最喜歡的高雄景點，Akiko答的肯定，「新光碼頭」是首選！朋友造訪時，Akiko會大力推薦他們搭渡輪到旗津看夕陽、吃海鮮，還可體驗旗津島上的三輪車。空閒時，她除了練習瑜珈，還喜歡騎腳踏車，特別是駁二園區附近，除了有規劃完善的自行車道，還可參觀許多的展覽。最喜歡的食物則是白糖糕、肉包以及台灣水果特產蓮霧。提到她最愛的節慶，Akiko誇讚高雄燈會越辦越好，規模也一年比一年大。

說起剛來高雄，Akiko最不習慣的是街上奔馳的機車。就連看到購物中心停車場一大片的機車讓日本朋友們都大吃一驚，紛紛拍照作紀念。然而現在她也能很自在的騎著機車穿梭在高雄的大街小巷。每年一定要回日本看看家人和朋友的支持，讓她能在高雄踏實而自在的發展。

The Life of Harbor Pilot Capt. T. B. Su

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

The harbor pilot profession is job that is unfamiliar to many and a highly specialized profession, requiring in-depth knowledge and skill. It also takes a lot of experience to handle all the situations that occur, such as high winds or ferocious waves. Capt. T. B. Su has been a harbor pilot for twenty years and is currently Deputy Chief Pilot at Kaohsiung's Harbor Bureau. When asked if he ever thought about pursuing another career, without hesitation Capt. Su responded, he would not have had it any other way. Previously, he worked for ten years as a shipping captain but found he was often away from his family for long periods, so he decided to make a career change.

He compares his job to a parking valet, except he is in the business of parking ships. Mr. Su discusses harbor pilots have to be available 24-7, working day, night, weekend and holiday shifts. They also need a good command of English, be familiar with the Port of Kaohsiung and know maritime navigation and regulations. In order to become a harbor pilot it requires at least three years experience as a shipping captain and the acquisition of special license.

Harbor regulations state foreign ships must apply prior to docking. Incoming vessels must come to a full stop two nautical miles outside the

breakwaters of Kaohsiung harbor and wait for the approach of the pilot boat. The harbor pilot will then climb aboard with the aid of a 2-3 meter ladder. Harbor pilots usually work alone and carry a tremendous responsibility. Their work is especially dangerous after a typhoon, due to the fact it may still be very windy and choppy. Working under such conditions can definitely be unnerving, even for the toughest. The harbor pilot then takes command and gives directions to everyone on board, including the captain. Everyone must work with synchronized precision in order for the dock to be successful. Capt. Su always loves the moment a ship is safely docked and the captains show their appreciation. This always gives



him a great sense of accomplishment.

Capt. Su said twenty years working as a harbor pilot has had a positive effect on his personality. He is now

calmer, more level-headed and confident. It has also developed his ability to make on-the-spot decisions. Although his legs are often scratched, he loves his work. Nothing relaxes him more than going home knowing he has done his best and given his all.

入港領航員 引水人蘇燦標

◎文·攝影／侯雅婷

「如果人生能再重來，還願意從事這份工作嗎？」，「引水人」蘇燦標沒有遲疑，答的肯定。當了十多年的船長，為了多跟家人相處，蘇燦標轉行從事引水人已有二十年之久，現在也是高雄港引水人辦事處副主任。

「你聽過代客泊車嗎？我的工作就是泊船。引水人的工作沒有白天、晚上、過年之分，就像是24小時的便利超商。」蘇副主任傳神地描述著這個不太被外界了解的工作。除了精通英語、至少3年船長資歷、熟稔操船、航政法規及豐富

的港灣常識等條件，還需考取執照等，方能成為一位「引水人」。

外國商船需事先申請泊位，依規定，在高雄港防波堤二海墘處停下，此時引水人搭乘臨港艇靠近，隨即攀爬2~3米長的繩梯進入大型商船指揮。引水人通常獨立作業，但每次出任務都得面對未知的挑戰，如在颱風過後等，風浪強大的情形下，危險的程度連身經百戰的引水人鐵漢們也會心生恐懼。上船後，引水員需同時操船並指揮上至船長下至纜工等各部通力合作，工作人員每個動作

都必須做到定位，否則會影響整體任務。當將商船圓滿、安全地停在指定泊位，船長感謝地表示，希望下次還能一起合作時，就是蘇燦標最感動、也最有成就感的時刻。

引水員工作訓練蘇燦標更沉著、冷靜、快速的反應，儘管他的小腿經常都傷痕累累，但他說，喜歡這個工作，是因為工作時盡全力將本份做好，休息時就能享有一種放下的自在。

Hongmaogang Seafood Restaurant

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

Since she was eighteen, it has been Ms. Hong Meihua's dream to open a seafood restaurant. The Kaohsiung native worked hard to make her dream come true, and today She is the proud owner of Hongmaogang, Kaohsiung's premier seafood restaurant.

Ms. Hong was born and raised in Kaohsiung's fishing village. She has short, curly hair and is always dressed ready to work. As an expert restaurateur, she scrutinizes every aspect of her restaurant, including the greeting, service and ingredients. It is a demanding job, but Ms. Hong has never felt bogged down by it, "When you do something you love all day, it only makes you happy".

Growing up in a fishing village, children were given the task of sorting the daily catch. This gave her great insight into understanding seafood and

transformed her into the expert she is today.

Every day Ms. Hong goes to the Donggang fish market to pick up the freshest, best quality seafood. The fishermen have known her for years and always save her the best of the catch.

During Chinese New Year, Hongmaogang Seafood Restaurant is always busy with orders for their traditional banquet food. Golden Treasure Meatball is a labor-intensive, handmade delicacy. This is a specialty of southern Taiwan and was originally only served at banquets. Ms. Hong knows Taiwanese people aged 48 years and older know and love this dish.

A pack of 600 grams contains 12 to 13 meatballs. Hongmaogang uses freshly ground pork, mixed with shallot crisps, five spice and a cooked egg

yolk in the center. As you bite into the crunchy fried meatball, you are tempted by the fragrance of the shallot bits. The pork is tender, but has a very satisfying texture that fills your mouth with its juicy meat. They are fried but not greasy and the rich flavor brings back memories of the good old days.

Another popular dish is Black Cambaridae in Garlic Sauce. This is a special crustacean that only exists only in the ocean between Taiwan and the Philippines. It thrives there because of the nourishing Kuroshio Current. Black cambaridae are sweet, meaty and tastes like lobster. Many Japanese customers come to Hongmaogang to enjoy this popular dish.

The superb quality of the black cambaridae and its silky smooth garlic sauce create a flavor that is so addictive, even people who don't usually eat garlic will also love it. The garlic sauce is carefully prepared and does not have a lingering aftertaste. People always leave with a smile and that is the most gratifying reward for Ms. Hong.



黃金八寶丸
Golden Treasure Meatballs



蒜茸黑姑
Black Cambaridae in Garlic Sauce



紅毛港海鮮餐廳

◎文／侯雅婷 ◎攝影／林育恩

我從18歲就想要開間海鮮餐廳！」這是漁村子弟洪美花年輕時的夢想，在經過一番辛勤的打拼與逐夢過程後，她現在經營著高雄知名的海鮮餐廳——「紅毛港海鮮餐廳」。

頂著一頭捲捲短髮，一身俐落的打扮，從外場招呼客人、上菜速度的管控到食材的採購等，儘管工作忙碌，洪美花卻一點也不覺得辛苦，她說，能從事喜愛的工作是一件令人開心的事。從小生長在紅毛港漁村，就要幫忙把捕回的漁獲分類，這也練就了她選購海鮮的「好眼力」，洪美花相當注重食材新鮮與否，因此每天都到東港，選購當日最新鮮的海鮮，而勤跑魚市場也與魚販建立好交情，總將最好的海鮮留給她。

每逢中國農曆新年，紅毛港海鮮餐廳最暢銷的外帶伴手禮就是飄著台灣古早味的黃金八寶丸，光是訂單就應接不暇。這道工夫菜是台南以南辦桌的料理菜，洪美花說，年紀約48歲以上的台灣人，都相當懷念這道古早味的手工菜。手工製作的丸子一斤約有12~13顆，

每顆八寶丸都紮紮實實、份量十足，使用新鮮的豬頭肉、紅蔥頭及蛋黃等食材，一口咬下，豬肉軟嫩富嚼勁，還有經過特別料理烹飪後的紅蔥頭可說是這道菜料理的精華所在，再佐以五香粉等配料，外面酥脆、內餡柔軟的八寶丸，不油不膩卻又香氣飽滿，引出最讓人念念不忘的古早味。

另一道蒜茸黑姑則是店裏的招牌料理。洪美花說黑姑產於台灣與菲律賓交界的黑潮，讓黑姑吃起來肉質飽滿、特別鮮美，口感與龍蝦媲美。再加上黑姑在日本是嚐不到的，因此吸引許多日本客人總會再回到店裏嚐嚐這道蒜茸黑姑的好滋味。

除了黑姑本身肉質結實、鮮美，這道料理仰賴的就是入口有如綿花般的蒜茸，黑姑搭配著蒜茸，產生絕妙的口感。即便連不吃蒜頭的客人，也會忍不住一口接一口的嚐著蒜茸。經過料理後的蒜茸不嗆、不辣，也沒了蒜頭惱人的味道，反而散發出一股清甜的味道，從顧客滿意的笑容直接肯定了這道料理。

紅毛港海鮮餐廳

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