

# 海洋首飾

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## Mayor Chen Chu's Visit to the Netherlands

©English written by Peng Hsin-yi ©Photos by Lu Yi-ru, Hung Li-ching

On April 27, 2011, Mayor Chen Chu of Kaohsiung City began a nine-day tour of the Netherlands. Her goal was to get a greater understanding of the world famous water engineering and management systems. The delegation visited major cities which included Amsterdam and Rotterdam, among others.

Due to the fact a large portion of the Netherlands is below sea level, they have a great deal of experience dealing with floods and water management issues. The effects of climate change have had a tremendous impact on this coastal kingdom; however, water protection and management are the government's highest priorities. Taiwan's Maritime Capital, Kaohsiung also faces various environmental and water management issues; therefore, it is a great opportunity for Mayor Chen Chu to learn from the Netherlands. Like Kaohsiung, they too cherish water resource.

Mayor Chen visited the drinking

water company Duinwaterbedrijf Zuid-Holland (DZH), the United Nations Educational, Scientific and Cultural Organization's Institute for Water Education (UNESCO-IHE), several solar-powered communities, floating houses in Amsterdam and Keukenhof Park, famously known as the Garden of Europe.

Mayor Chen also discussed the fact Taiwan is also facing some serious water issues. Her goal was to find solutions to its declining water resources, how to promote the use of rain water and how to develop sewage purification regulations. As climate change continues, water resources will continue to pose a real crisis. The Netherlands were found to be a great role model, considering how advanced they are in terms of water resource management and reclaiming technologies.

As Mayor Chen toured UNESCO-IHE, she pointed out the Netherlands is truly a leader in water management and clearly the world's most advanced in water engineering. She hopes to establish an ongoing relationship between Kaohsiung City and UNESCO-IHE with hopes of increasing Kaohsiung's proficiency in water management.

Mayor Chen believes Taiwan's water management requires dedication from both central and local governments. Land allocation policies should better respect water resources, the natural environment and the use



陳菊市長參訪荷蘭水公司  
Mayor Chen visiting drinking water company DZH

## 陳菊市長參訪荷蘭

◎文／葉娜慧 ◎攝影／盧怡如·洪莉晶

高雄市長陳菊於4月27日率團前往荷蘭阿姆斯特丹、鹿特丹等地，進行為期9天的參訪，除了考察荷蘭治水經驗外，因為荷蘭屬沿海低窪環境，同樣面臨氣候異常所衍生的問題，所以特別重視基礎水利設施和環境保護等議題。荷蘭與水共存、共生、珍惜水資源的相關作為亦是另一個觀摩重點。

陳菊市長此行參訪DZH飲用水生產公司、聯合國教科文組織水環學院(UNESCO-IHE)、荷蘭社區太陽能利用

現況、阿姆斯特丹漂浮屋社區、及有「歐洲花園」美稱的庫肯霍夫(Keukenhof)鬱金香公園等。

陳菊市長表示，台灣缺乏雨水及污水回收政策，近年全球氣候變遷，未來水資源危機將更加嚴峻，荷蘭的水資源管理機制與污水回收政策值得高雄學習。

荷蘭擁有全球最創新的治水觀念與最專業的水利工程技術，陳市長在拜訪聯合國教科文組織水環學院時指出，未來市府將在治水防洪與水資源管理等方面



阿姆斯特丹  
漂浮屋  
Amsterdam  
floating house

of natural flood prevention.

The delegation's visit to Amersfoort was solar power focused, as it is a city which uses only renewable energies. Mayor Chen pointed out Kaohsiung enjoys year-round sunlight and is therefore an ideal environment for solar energy development. Kaohsiung is the first city in Taiwan to join the organization Local Governments for Sustainability (ICLEI). Efforts to lower the city's carbon footprint include plans to set up the new technology park. By utilizing renewable and sustainable energy, Kaohsiung will attract investors. This would further help the city's industrial reform and give rise to green energy industries.

The highlight of the visit was the trip to Keukenhof Park. This 32-hectare park is the biggest tulip park in the Netherlands and the world's biggest supplier of tulips. A large part of the Netherlands' revenue is generated by the flower industry. This not only includes sales but a whole micro-economic system based on flower tourism. Tourists visiting the Netherlands

Tourists visiting the Netherlands during flower season contribute a significant amount to the GNP. Mayor Chen was impressed with the flower tourism concept and felt it was a great demonstration of the strength of this tertiary industry. She believes Kaohsiung could benefit a lot from the Netherlands' initiatives. She was inspired by their greener city initiatives that will not only greater develop tourism, but also enhance the quality of life for its residents. She believes Kaohsiung has the potential to greater develop its tourist industry by using Netherlands' great models.



荷蘭庫肯霍夫鬱金香公園  
Netherlands' Keukenhof Park

與水環學院廣泛合作，提升高雄的水利專業。

陳菊市長表示，台灣的水文治理亟需中央與地方合作，制訂未來的國土規劃政策，在尊重水文與大自然的原則下，藉由自然防洪的思維，進一步化解水患危機。

訪問團一行人為觀摩荷蘭社區太陽能利用現況，專程走訪Amersfoort陽光電城，陳菊市長表示，高雄市日照充足，適合發展太陽光電等綠能產業。她強調，高雄市是台灣第一個加入國際地方政

府減量聯盟(ICLEI)的城市，為發展低碳產業，市府亦已規畫設置創新科技專區，期待吸引更多廠商投資高雄，帶動高雄市綠能產業轉型與發展。

佔地約三十公頃的荷蘭庫肯霍夫鬱金香公園，是全世界最大的鬱金香產地，訪問團特地前往觀摩荷蘭花卉驚人的觀光經濟效益。陳菊市長指出，荷蘭花季吸引大量觀光客，無煙囪工業蓬勃發展，學習荷蘭花卉園藝的栽種經驗，不但提升市民生活品質，亦可厚植高雄觀光實力。



# Growing Flamingo Lilies in Neimen Li Ji-lai's "True Beauty Garden"

©English written by Peng Hsin-yi ©Photos by Pao Chung-hui

Li Ji-lai's True Beauty Garden is an enormous 5 hectare field of colorful anthurium flowers known as flamingo lilies or flaming cranes. Located in Neimen, the flower exhibits more than thirty vibrant shades, creating a stunning, fantasy world. With more than 30 hectares of anthurium fields, Neimen is at the heart of Taiwan's flower farming district.

Mr. Li spent 15 years farming guava and lemon, but his true passion was flowers. He then began to study the growth cycle and economic value of the flamingo lily. In 1998, he began farming them exclusively. He was one of the first flamingo lily farmers in Neimen District. Mr. Li was born with a passion for flowers. As a child he would use his allowance to buy as many flowers as he could, spending all his free time tending to them. Soon a beautiful garden emerged around his family home. He treats every flower like his own kids, and he could easily distinguish each one of them.

The secret to growing flamingo lilies includes sunlight, water and nutrients. It takes a great deal of experience to find the perfect balance. He believes Fantasia is

the queen of flamingo lilies due to the fact the colors change as they grow. They are also unique because their patterns and colorful blending of each flower. The Fantasia flower is quite difficult to grow, however Neimen's farmers have invested in technology and growing techniques that produce great quantities of the flower. Environmental and temperature controls are the key to producing good Fantasia. By mastering the skills to growing good Fantasia, other specimens have proven not to be such a huge challenge.

Mr. Li's garden produces approximately one million flamingo lilies a year, 50% are exported to

Japan and 0.1% to the United States. The rest are sold to wholesale markets in Taiwan. Japan's recent earthquake has caused a 20-30% drop in sales and market price. This has forced Mr. Li to change strategy, directing more flowers to the domestic market. Mr. Li hopes the government will assist farmers in accessing alternative sales channels.

Recently, Mr. Li has developed an interest in agricultural tourism. He is putting a lot of his ideas into practice. His vision is to create a scenic flower farm, offering a relaxing country atmosphere, gourmet food and flower arrangement demonstrations. He is

currently looking for a suitable location that will allow him to fulfill this dream. He is also planning on filing a patent for True Beauty Garden's flamingo lilies. Mr. Li works for more than 10 hours a day, but says it doesn't feel like work because it is his passion. On top of the demanding farm work, he also enjoys leading tours around the garden. Fueled by an unparalleled passion for his flowers, Mr. Li continues to get closer to realizing his dream.



李基來的火鶴花園  
Li Ji-lai's flower farm



## True Beauty Garden

For more information, to order flowers or to make an appointment for a tour, call Mr. Li Ji-lai at 0928152269.

## 內門火鶴

# 李基來的真美花園

◎文／侯雅婷 ◎攝影／鮑忠暉

內門火鶴花農李基來推開「真美花園」的門，三十多種彩色繽紛的火鶴在眼前展開，綻放著夢幻般的色彩，置身其中，彷彿踏進一個火鶴的奇幻世界。

內門火鶴栽植總面積達30多公頃，為全台火鶴指標性產區，其中李基來的火鶴花園總面積廣達5公頃。累積15年栽種芭樂和檸檬的務農實力，李基來評估火鶴長年性的生長特質，加以經濟效益

穩定，自1998年轉而投入火鶴栽植，也是內門火鶴產銷班最早投入的創始元老之一。

愛花的李基來透露，從小他就愛與花草為伍，會把零用錢拿去買花，在自家房子周圍種滿花，怡然自得。也許是沉浸花海使人快樂，他臉上總有一種氣定神閒的快樂表情。穿梭火鶴園中，就像是對待自己的孩子般，他總能清楚分辨每一種火鶴。這位火鶴達人說，火鶴需

要陽光、水和肥料，然而照顧的關鍵在於要拿捏得「恰到好處」！他指著名為「夢幻」的火鶴說，這是內門的鎮區之寶，夢幻的特別在於她的顏色會隨著成熟度不同而改變，展現漸層般的色彩，別的產區養不好的夢幻，內門區火鶴產班學員以優良的設備及技術，將夢幻照顧得水噹噹。嬌貴的夢幻怕冷也怕熱，李基來直言，園區內的設備都是為了夢幻而量身打造，一旦能照顧好夢幻，照

顧其他的火鶴品種自然駕輕就熟。

年出貨100萬支火鶴花，李基來栽種的火鶴5成銷往日本，0.1成銷往美國，其他則銷往全台五大拍賣市場，而日本311地震重大災難連帶重創火鶴銷日，銷售跌幅達2~3成，且售價偏低，因此李基來調整銷售策略，將銷往日本火鶴量轉回台灣銷售，他期盼政府協助拓展火鶴的行銷通路至其他市場，分散市場風險。

李基來對推展觀光很有願景及想法，他正積極籌畫結合田園風光、美食及花藝的火鶴觀光農場。萬事俱備，惟獨欠缺一塊地，來圓滿他的火鶴夢，一旦觀光農場上路，屆時「真美花園」這個火鶴品牌也將正式掛牌。每天工作超過10個小時，但他說因為樂在其中，所以一點也不覺得辛苦，還充滿幹勁的免費提供民眾預約導覽他的火鶴花園，這位內門的火鶴達人，以無比的熱誠，拿出愛花的溫柔力量，堅毅地朝他的觀光農場方向前進，他笑著說，圓這個夢是為了自己，也是為了大家。

## 真美花園

購買火鶴花或預約導覽，請洽：李基來0928152269



園區中栽植超過30多種的火鶴  
More than thirty shades of flamingo lilies



# Guang Jin Sheng Revives Meinong's Paper Umbrella

◎English written by Peng Hsin-yi ◎Photos by Pao Chung-hui

Not long ago, paper umbrellas were no longer used and all but forgotten. However, due to Guang Jin Sheng, this delicate, colorful, traditional art form has made a comeback. In the 1970s, an article featuring Guang Jin Sheng's paper umbrellas was published in ECHO magazine (an English magazine published by Echo Publication featuring folk art, now discontinued). The story was then picked up by the BBC. The paper umbrellas received international recognition.

Shortly after this blitz of international media attention, a then unknown Taiwanese choreographer designed a dance performance, featuring Guang Jin Sheng's colorful umbrellas. Founder Mr. Lin Sianglin was so moved by his vision. He donated two paper umbrellas. The dance company emerged into the world famous Cloud Gate and the unknown choreographer was Mr. Lin Hwaimin. Mr. Lin Hwaimin was very touched by Mr. Lin Sianglin's generosity and support and dedicated the next performance to him. He then chose Meinong's Junior High School auditorium for the debut of their first cross Taiwan tour. The show featured the classic "Madam White Serpent", the very dance which had featured Guang Jin Sheng's umbrellas.

Today, Guang Jin Sheng is internationally recognized. The paper umbrellas are exported around the world and were even once used as a wedding theme in Spain. Guang Jin Sheng is now operated by Mr. Lin Sianglin's son Lin Rongjun. The workshop is decorated with Mr. Lin Sianglin's work and is a treasured family heirloom. Mr. Lin Rongjun has been making paper umbrellas now for

twenty years and states even if he spent another twenty years doing this art, he could never match his father's skill.

Mr. Lin Rongjun remembers, as a child he hated the process of making glue for the umbrellas. The glue is produced by boiling tons of raw persimmons down to a tar-like color and texture. "You can't get rid of that sticky black stuff if it touches your clothes," he says. Yet as the son of an umbrella maker, he feels it is an important part of his heritage. Even despite the nightmarish glue making process, he feels a strong sense of duty to preserve this traditional art form. For years he watched Meinong's paper umbrellas lose their identity and eight years ago (at 45) returned home to take over the shop.

He now encourages his son to learn the trade, so one day he too can take over the family business. Mr. Lin Rongjun says the paper umbrellas are a traditional expression of culture and art. He insists on keeping the workshop and processes exactly the same as when his father toiled over

the umbrellas. The only difference being, his parents made umbrellas for a living, whereas he makes umbrellas to preserve the tradition. "Culture cannot be passed down by mass copying," he says. He and his wife Wu Jianying both work hard to gain recognition and believe it is more of an art form than a handicraft. He believes in order for paper umbrellas to have a significant future, they must have high usability.

Paper umbrellas originated in China's Guangdong province; however, after the Cultural Revolution the umbrella industry was all

eradicated. Today, Meinong's Guang Jin Sheng has become the name that represents paper umbrellas. His products are highly sought after in 26 retail outlets in Shanghai, and Mr. Lin has received numerous proposals to bring his workshop across the straits. However, he is adamant about staying in Taiwan. He says cultural heritage is not a commercial product and if one is not diligent about maintaining it, it will certainly be quickly lost forever. The Lin family feels privileged to have cultural heritage as a source of income and feel dutiful to preserve it for the rest of their lives.



精緻紙傘的製作過程  
The meticulous process in making paper umbrellas



## 廣進勝紙傘

◎文／侯雅婷 ◎攝影／鮑忠暉

美濃廣進勝紙傘美麗的身影，早在1970年代，就已翩然躍進國際舞台。

遙記70年代，ECHO雜誌（漢聲英文雜誌）、BBC（英國國家廣播公司）專題介紹美濃廣進勝紙傘製程；當時，享譽

國際的雲門舞集才剛起步，廣進勝第一代創始人林享麟疼惜雲門舞集總監林懷民身為舞蹈藝術家的辛苦，贈送紙傘作為道具，當時林懷民表示，有一天，要跳一齣舞給林享麟欣賞，也因此，雲門舞集的全台第一次下鄉公演就選在美濃

國中，舞出經典之作「白蛇傳」。時至2011年，廣進勝紙傘妝點著遠在西班牙的婚禮會場。成立超過半世紀的廣進勝紙傘，延續著她的美麗與傳奇。

廣進勝紙傘工作室裏，陳列著林享麟的紙傘作品，第二代經營者林榮君視父親的這件作品為傳家寶，談起父親的傘藝，有20年製傘經驗的他謙稱，他窮其畢生心力鑽研，也難以追趕得上。

回憶起兒時，每年端午節後，家裏會熬煮上千斤的青柿子，做為紙傘的黏著劑，「那黑黑黏黏的東西沾到衣服就洗不掉了。」林榮君談起這段熬柿子

的過程像是揮之不去的夢魘。但是從小生長於製傘人家，他對製傘有很深的感情，因而有著別人沒有的使命感。8年前，45歲的他，因為無法放任美濃紙傘逐漸流失美濃的味道，因而返鄉，一肩扛起廣進勝紙傘的傳承。現在，在林榮君的鼓勵下，兒子開始學習製傘。

林榮君表示，紙傘是蘊含文藝的工藝，不適合被大刺刺的宣傳，因此連工作室都維持著父母親當年的樣子，他說，在他父親那個年代，製作紙傘是為了生活，現在則是為了保存傳統手工藝。正因為文化無法被大量複製，因此他和太太吳劍瑛努力將紙傘提升為「藝術品」，他認為只有堅持提升油紙傘精緻的品質，才能保存這項手工藝和藝術。

製傘工藝源於中國廣東，但在歷經文化大革命後消毀殆盡。廣進勝紙傘現於上海設有26處販售點，其精湛的紙傘工藝驚豔中國。林榮君說，海峽彼岸邀約不斷，但他堅持留在台灣。他提醒，一個不留意，我們就會失去這項工藝和文化。對他們而言，紙傘文化傳承如履薄冰，是使命、是責任，更是生活的一部份。



廣進勝紙傘延續著她的美麗與傳奇  
The legendary Guang Jin Sheng's Paper Umbrellas



# Chun-Mei Taiwanese Opera Troupe

◎English written by Peng Hsin-yi ◎Photos by Pao Chung-hui

Chun-Mei Taiwanese Opera Troupe performs at temple celebrations and other public events. Canvas tents are erected in temples' courtyards. The tents double as dressing and backstage areas. Performers have no air-conditioned dressing rooms to prepare. Makeup and costumes transform the troupe into character, while the audience gathers, fanning themselves in the tenacious heat. Chun-Mei has many die-hard fans which come out in the middle of the day to ensure they save a good seat. The shows usually begin at 7:00 p.m., but the crowds wait patiently for hours. This is certainly different than other troupes.

Founder and managing director Ms. Guo Chun-mei, was born into a Taiwanese opera family business. Growing up she became accustomed to Taiwanese opera performances and touring Taiwan's towns. She herself is part of a living history in the evolution of Taiwanese opera. Ms. Guo believes every profession has its pros and cons and has chosen to devote her life to the business. "When General Tian Du (guardian deity of Taiwanese opera and folk art) invites you to his table, you can't say no to his treats, even though there is always a little bitterness mixed in with the sweets."

Chun-Mei Taiwanese Opera Troupe was established in 2000 and selected by the Council for Cultural Affairs as a focus group in 2004. Every year it receives prestigious recognition. Ms. Guo has been in the business for 30 years, cultivated numerous new talents and has even performed at the National Theater. However, even after performing in some prestigious theaters, Ms. Guo still favors the traditional tents, stages on scaffolds and performing for temples. "It is where we have come from; this is where our roots are!" She is widely recognized for her many artistic merits.

On average, Chun-Mei has performances 200 days per year, with a troupe of 15 performers in rotation. With such a high frequency of performances they have solid stage experience and are motivated by strong fan support. "You can't help but give your best when the audience is putting on rain coats in order to watch the rest of the show in the pouring rain".

Taiwanese opera is also known as "Sing-song Theater" or "Field Theater". There are no written scripts and details are decided on the day of the show. The plot master gives the troupe a story outline, sequence of events and other details. The rest is left to performers to improvise. Song is also a large part of the performances, which are left up to the personal merits of the performers. A good performer can move audiences with eloquent language and verses and capture their attention with their acrobatics and gestures. Ms. Guo has been playing "Sheng" (a young leading male) for decades. Although she is a master of the trade, she believes there is always more to learn and no end to self improvement. She believes the most important assets for a Taiwanese opera performer are their understanding and ability to use language and culture in performances. Due to the fact every show is



郭團長(右)扮演小生的角色  
Managing Director Guo (right) usually plays Sheng

improvised, every performance challenges the performers' vocal and theatrical talents. Some performers incorporate slang and proverbs into their songs; however, rhyming is a skill that takes years to perfect.

Running a theater troupe is a huge responsibility, particularly for Taiwanese opera. Traditionally, companies are responsible for the livelihood of all its members. Ms. Guo, regards her troupe like family. Inheriting the business from her parents, she

feels a strong sense of duty to preserve these traditions. She also hopes people regard her character, as the customary high energy and cheerful "Sheng". She hopes audiences will continue to enjoy their shows and come out more often.



春美的戲迷  
Chun-Mei's fans

## 春美歌劇團

◎文／侯雅婷 ◎攝影／鮑忠暉

仲夏溽暑的午間，高雄在地「春美歌劇團」演員正著裝準備野台廟會演出，同一地點，晚上七點還有一場演出。帆布棚後台，演員每人配備一台電風扇、一只大道具箱，演員們忙著化妝、著裝，而舞台前的戲迷們人手一把扇子，搧著那趕不走的熱氣，引頸企盼著春美的演出。連廟方都表示：「春美的戲迷為了觀看晚上的演出，中午就來

等候了，可見這一團還真有兩下子！」

團長郭春美出生於歌仔戲世家，她從小對南征北討的工作型態感受特別深。對於別人口中這個需要有很多熱情才能堅持下去的行業，郭春美說，每一行都有其辛苦之處，最後還是堅持以專業，站上舞台發光發亮。一句：「老爺公（歌仔戲守護神—田都元帥）的飯，吃下去就出不來了。」道盡這一行的甘苦。

2000年成立的「春美歌劇團」自2004年起連續7年獲選為文建會扶植團隊，培訓新秀不遺餘力，備受肯定。從事歌仔戲表演30多年，郭春美締造許多光榮的紀錄，曾站上國家戲劇院的她坦誠，還是最鍾情野台戲演出。「野台戲是我們的根！」每年演出約200場野台戲的春美，固定班底有15位，豐富的經驗奠定團員們的公演實力。談到在滂沱大雨時，仍有台下觀眾穿著雨衣，留在原地看戲，這位台灣公認第一流的小生感性的說，觀眾的支持是她的動力。

野台戲沒有劇本，當天才決定演出腳本，劇班中的戲先生講述劇情大概、演出順序及表演過程，其餘則考驗演員即興表演功力；而歌仔戲獨具的「以歌帶戲」的表演型式，反應台語之美的唱詞是否能傳達出韻味，配合身段打動觀賞者的心更是關鍵，也因此，已經是老師級的郭春美仍表示：「功夫是學不完的！」她強調，一個優秀的歌仔戲演員「腹內」功夫（即素養）非常重要，每一次上台都是考驗著演員的唱功，更上一層的唱功會以民間俚語、諺語或使用押韻等表現方式豐富唱詞。

辦劇團是要顧三餐，更是一份使命感，延續父母親傳承下來的歌仔戲事業，當郭春美被問起她希望外界怎麼看春美，以小生般的爽朗答道：「希望他們覺得春美是很棒的歌仔戲團，常來看我們的演出。」



春美歌仔戲演出舞台戲  
Chun Mei performs Field Theater



演員們在後台做準備  
The troupe waits backstage in the canvas tent



# Green 1 Specialized Organic Ananas Farm

◎English written by Lin Fang-ju ◎Photos by Pao Chung-hui, Lin Yu-en, Hou Ya-ting

**G**reen 1 Organic Ananas (Pineapple) Farm is Taiwan's biggest organic farm and the only one with a MOA certification in Dashu District. When Pa Chin-mao, Fang Ta-chuan and Huseh Wei-jen established their farm, they hoped it would become a model for other farms in Dashu, potentially creating an organic village.

Green 1 Organic Ananas Farm uses all its vacant land, plants and space between the pineapples in order to grow a green fertilizer that also reduces weeds. This also exemplifies water and soil conservation, an intrinsic part of organic farming. This methodology increases microorganisms and organic matter in the soil which subsequently improves its vitality. This great chemical substitute allows crops to absorb more nutrition. "Once organic farming becomes widely accepted, farmers will no longer need to worry about pesticides floating across neighboring farms." added Pa Chin-mao.

The trio previously worked in the technology industry, which requires a great deal of preciseness. These skills were useful in developing the farm and developing a quality organic pineapple. In 2008, they started with a hectare of farmland, and it was expanded into ten hectares in 2011. It is expected to reach 15 hectares and

produce a large scale, cash crop. However, the fertilizer and pest control makes mass production considerably more difficult. With their strict classification system, only 12 out of 100 pineapples are considered good enough to send to market. The rest are produced as dried pineapple snacks, soft candies, enzymes and processed products. Green 1 pineapples have a delicious fragrance and a delicate texture. Their juice is also sweeter due to the fact it has a greater volume of colloid.

Green 1 faces challenges with obtaining loans and resources needed for organic farming. Fang Ta-chuan and Huseh Wei-jen explained current project subsidies only cover hardware and not manpower or other necessary materials. Organic farming requires more manpower than traditional farming and therefore requires more funding. Getting sufficient funding is an ongoing challenge. They hope the government will be able to provide more assistance with domestic and international marketing. Green 1 is currently consuming their private capital for daily production.

Pa Chin-mao feels that although organic farming is certainly hard work, it is also spiritually fulfilling. They are constantly researching new methods and information about organic farming. Their hard work has also paid off. They have developed new marketing



綠冠三位合夥人希望大樹區有天能變成有機村  
Founders' dream Dashu will one day become an organic village

strategies and cultivation techniques. Processed products have recently been introduced into Japanese markets. Eslite Bookstore and other local businesses have also started selling Green 1's products. Next year sales are forecasted to grow substantially and increase profits. They are also expected to soon acquire the European Union Organic certification. Pa and his partners are determined to stay in Dashu District and make their organic pineapple farm a success. With continuing devotion and marketing, organic farming will certainly grow, spreading environmental consciousness and public education about healthier food choices.

## Order Pineapples

Huseh Wei-jen: 0937630817

欲訂購鳳梨請洽薛為仁 0937630817



綠冠鮮果分級嚴格，每100顆中僅挑出12顆  
理想鮮果販售至市場。  
Only 12 out of 100 organic pineapples  
make it to market.

或酵素等加工產品。伴隨著成熟的果香，濃郁鮮甜、纖維綿密的果肉，口感細緻，而因為膠質含量高，鳳梨汁較黏稠；巴錦樑笑著說：「吃過我們的鳳梨都說讚！」

貸款和找地是綠冠最要克服的問題，方大全和薛為仁表示，政府訂定的專案貸款只補助硬體設施，並不補助人力或資材，但事實上，有機農業人力需求龐大。資金取得困難造成週轉金受限，他們希望政府能了解不同農戶的個別需求。而綠冠經營過程都運用自有資金，面對國內、國外行銷的龐大費用，他們也希望政府能予以協助。

巴錦樑說，汗滴禾下土的農耕生活是精神滿分的生活。三人透過不斷地學習和閱讀，豐富有機知識，並將所學運用在鳳梨田，汗流浹背的耕耘有了甜蜜的回報。綠冠今年在行銷和鳳梨栽植技術都是豐收年，鳳梨加工品首度打開了日本的銷售市場，同時也進駐誠品書店等地，明年更是充滿希望的好年，不但預期將在營收上獲利，也會取得歐盟的有機認證。

就像選擇最適合栽種鳳梨的大樹區栽種有機鳳梨的毫不遲疑，三人將專業和畢生所學致力於推廣有機耕種，對土地好、對大家都好，讓人享受著撲鼻而來的鳳梨香之餘，吃得健康！



綠冠的鳳梨加工品  
Green 1's  
processed products



有機耕種是辛勤但精神滿分的農耕生活  
Organic farming is hard work, yet spiritually fulfilling



應用農場每一處栽種綠肥是有機農業重視水土保持的具體作為  
Water and soil conservation is an important part of organic farming.

## 綠冠專業有機鳳梨農場

◎文／侯雅婷 ◎攝影／鮑忠暉、林育恩、侯雅婷

**全**台規模最大、大樹鳳梨產區唯一通過MOA（日本自然農法）有機鳳梨驗證的農場「綠冠專業有機鳳梨農場」，三位合夥人巴錦樑、方大全和薛為仁有個簡單卻不平凡的理想，希望有一天，有機耕種的理念也能在大樹開花結果，讓大樹成為「有機村」。

踏進綠冠專業有機鳳梨農場，看不到裸露的土地，從空地處栽植草皮，到鳳梨與鳳梨間的間隔都栽種綠肥，既可當成肥料，又可減少雜草，這些都是有機農業注重水土保持的具體作為。綠冠農場取得日本MOA有機農法認證，其主要



綠冠鳳梨有著成熟果香，綿密的果肉口感細緻  
Green 1's fragrant and sweet pineapples

理念提倡透過土壤本身的生命力，培育土壤，提高土壤中微生物含量和有機物質，如此一來，農作物也會吸收更多的養份，且不需使用化學藥劑。巴錦樑補充，一旦有機觀念被推廣，自然無須擔心鄰地飄來農藥。

「都是一樣是工作！」三人從科技轉行種植鳳梨，科技人精準和嚴謹的工作態度，確立了綠冠的定位，著眼於追求台灣有機鳳梨第一品牌的頂級鳳梨，經營規模由2008年的1公頃擴展至2011年的10公頃，計劃展地至15公頃；巴錦樑坦言鳳梨這樣大規模的經濟作物，只有量大才可能獲利，然而量產有機鳳梨在肥培和病蟲害管理方面具有相當的難度。綠冠分級嚴格，100顆中約挑選12顆理想鮮果，其餘則製作成鮮果乾、軟糖



# Dashu's Yuherbau Litchis

©English written by Lin Fang-ju ©Photos by Pao Chung-hui, Tsai Ming-hsu, Wang Jui-jung

The Dashu countryside roads were filled with fields of litchi crops in May. Due to the fact Dashu is situated near the Kaoping River, the surrounding natural environment and rich soil make Yuherbau litchis extra large and extremely sweet. Dashu's Yuherbau litchis are responsible for 80% - 90% of Taiwan's litchi market. Over the last four years, Yuherbau litchis have also been expanding in the Japanese markets.

Peak season is usually two weeks before and after Dragon Boat Festival. Harvest usually occurs in mid May. Farmers must complete the harvest within 15 days after the skin turns from green to red and yellow. A ripe Yuherbau litchi has a very tiny seed. The pulp is translucent, juicy with a slightly sour aroma, sweet and refreshing.

Chung Su-jen is a Yuherbau litchi



成熟玉荷包荔枝  
Ripe Yuherbau litchis

field owner in Dashu District and claims the most critical issues facing farmers are pests and extreme weather, causing litchis to easily fall down to the ground. This year extreme cold postponed the Yuherbau litchis ripening by 2 weeks. It also contributed to a lot of cracked and unusable litchis, decreasing the crop by 30%.

Wang Jui-jung's Gilitchi Organic Orchard has the MOA Organic Certification. Wang insists on using an organic method to grow his litchis and guarantees they are 100% chemical-free. He conserves his land and keeps ecological balance. He believes his methodology would help the decrease of pests and diseases. Since Wang utilizes natural

farming techniques, Gilitchi Organic Orchard's Yuherbau has maintained a high quality of juicy, fragrant and fresh litchis. As a certified farmer, Uncle Shun describes the ripe litchis, with a rough skin, red stalk and yellowish bottom. Besides the red and yellow color distribution, the pulp is not too juicy, yet not too dry and is usually sweet and delicious.

Yuherbau has a great reputation. This is exemplified in the fact that Japanese importers seek out Yuherbau farmers that have an unbeatable reputation and are certified by the Council of Agriculture. The Japanese use the bar code for production records, to get insight into different production stages, to find out if pesticides were used or to find a particular farmer. This helps give transparency to production information.



果農王瑞榮的有機荔枝  
Wang Jui-jung's organic Yuherbau litchis



玉荷包荔枝收穫  
Yuherbau litchis harvest

## 南方有嘉果 大樹玉荷包荔枝

◎文／張嘉玲 ◎攝影／鮑忠暉、蔡明余、王瑞榮

踏進恬靜的大樹區，五月鄉間路旁隨處可見結實纍纍的玉荷包果園，大樹區為丘陵地形，鄰近高屏溪，土質排水性佳，得天獨厚的環境孕育出碩大、甜美的玉荷包。大樹區玉荷包荔枝占全國八、九成的市場佔有率，深受國人喜愛，除內銷之外，大樹玉荷包更飄洋過海，外銷日本今年邁入第四年，訂購量逐年增加。

玉荷包荔枝的盛產季約為端午節前後兩個星期，

採收期為五月中旬，果皮逐漸由青色轉成紅黃相間顏色後，果農須於15天採收期內採收完成。成熟的玉荷包籽特別小，晶瑩透亮的果肉飽滿富有彈性，香氣微微帶酸，清甜爽口。

走訪大樹區，玉荷包果農莊素真表示，玉荷包最怕遇到病蟲害與氣候的問題。非但荔枝細蛾會危害果實，使果實掉

落，今年由於全球氣候異常，天氣格外寒冷，導致玉荷包成熟期不僅延遲半個月，『裂果』或『落果』的現象也特別嚴重，玉荷包荔枝總產量大減，約較往年減少七成。

果農王瑞榮經營的『吉荔有機果園』經日本財團法人國際美育自然生態基金會（MOA）有機驗證通過，他堅持以有機方式栽種玉荷包，完全不使用化學藥劑，利用自然界『一物剋一物』的特性讓病蟲害自然減少。關鍵在於需要一段時間『養地』，使土地生態達到平衡，病蟲害問題自然迎刃而解。由於他對自然農法的堅持，果園生產的玉荷包品質深受信任，荔枝果肉多汁，散發濃郁果香，嚐起來富有彈性，清爽不甜膩。



玉荷包荔枝套袋  
Bagging Yuherbau litchis

### Where to Buy ?

- Farmer's Association of Dashu District: 07-6565101
- Chung's Plantation (Chung Su-jen): 0971015672
- Gilitchi Organic Orchard (Wang Jui-jung): 07-7338990
- Uncle Shun's Yuherbau: 0933592077

### 玉荷包的資訊

#### 玉荷包也有履歷表！

玉荷包聲名遠播，連日本也抵擋不了它的吸引力，指定要向經農委會認證通過，擁有「生產履歷」的果農購買。只要輸入玉荷包生產履歷上的追溯碼，便可追蹤玉荷包各階段的生產紀錄、用藥紀錄及生產者，確保農產品生產資訊透明化。



#### 挑選玉荷包的訣竅

果農黃慶順（阿順伯）栽種的玉荷包通過生產履歷認證，當被問到如何挑選好吃荔枝時表示，成熟味美的玉荷包外皮要粗（略有凸粒感），蒂頭要紅，果實底部則微帶黃色，呈現上紅下黃的顏色分布，撥開果皮時，果肉水分不致過多或過乾，嚐起來才會Q軟香甜。



#### 哪裡買？

大樹農會：07-6565101  
莊家農園：莊素真 0971015672  
吉荔有機果園：王瑞榮 07-7338990  
阿順伯玉荷包：0933592077





## Wang Min-liang's Sunshine Siaolin Bakery

◎English written by Peng Hsin-yi ◎Photo by Pao Chung-hui

Mr. Wang Min-liang is one of Siaolin's few survivors of Typhoon Morakot. After the village was completely destroyed, people had to live in trailer homes provided by Shanlin District. Mr. Wang lost his parents and family home in the disaster. Although many decided to leave, Mr. Wang decided to return. The suddenness and cruelty of the disaster changed the way he thinks. He now believes he's not just living for himself or his immediate family but also for the well-being of his fellow villagers. With the desire to build on what was left of his village, he looked skyward and felt his parent's blessing.

Mr. Wang explains that after the disaster, villagers became known as Sunny Siaoliners. This came about after a group of Japanese relief workers brought a bundle of sunflowers with other donations. For the survivors this was a symbol of hope and encouragement. It gave them the strength to gain courage and embrace their future.

Mr. Wang's background is in food science and previously worked in a bakery. His former boss allowed him to use his recipes to open his own

business. Mr. Wang stated a baking unite by training four of his fellow villagers. They named the business Sunshine Siaolin Bakery which produces thirteen different kinds of breads. At the Shanlin Farmer's Association, they sell approximately 120 to 150 pieces at 3 p.m. every day. Using the best ingredients, they produce the most aromatic, fresh and chewy bread. As word of mouth spread and his business bloomed, Sunshine Siaolin became a local favorite, usually selling out within minutes.

Mr. Wang credits his crew for the bakery's impressive performance. He noticed that the more they became focused and felt they had goals, the more confident they became.

In July and August, the Sunshine Siaolin crew will receive training from Kaohsiung's most renowned bakeries Pasadena and Takao. These skills will assist Sunshine Siaolin as it continues to expand with future plans of establishing a permanent location and possibility a restaurant.

Sunshine Siaolin is a seed of hope that has come out of a land of sorrows. Mr. Wang believes growing and transforming tragedy into hope

wouldn't have been possible without the love and support of the other villagers.



王民亮(右)和烘焙組的伙伴  
Wang Min-liang (right) and his crew

## 「日光小林」麵包 王民亮的勇氣故事

◎文/侯雅婷 ◎攝影/鮑忠暉

捧著剛出爐的麵包，王民亮拉著烘焙組伙伴一起入鏡。

如同許多居住在杉林區組合屋的小林村人，王民亮在莫拉克颱風重創下失去雙親和家園，在城市裏打拼的他毅然決定回到小林組合屋，為村人、也為他自己的未來而奮鬥。王民亮說，這場突來的巨變拓展他生命的寬度，現在他的人生要為所有村人服務，而不僅侷限於他的家人。片刻沉默後，他抬起頭說，相信在天上的父母也贊成他這麼做。

王民亮解釋，杉林區的小林人以「日光小林」自稱是因為日本友人前來為他們加油打氣時，特別準備了象徵希望與微笑的向日葵，鼓勵小林人勇敢面對生命，迎向未來。

食品科系的求學背景，加以曾在麵包

店工作的人脈，王民亮以前的老闆義氣相挺提供麵包製作配方，指導了4位村民，和他們共同成立烘焙組，每天製作13款麵包，120~150個「日光小林」麵包每天下午3點準時在杉林區農會上架，以新鮮原料製成的麵包，吃起來口感奇佳，甫上架即秒殺，「日光小林」麵包的好口碑就這麼迅速的傳開來。

王民亮觀察到，組員們學會做麵包後，生活變得有目標，也更有自信。烘焙組的成員將於今年7、8月接受高雄知名帕莎蒂娜餐廳及高雄打狗餅舖傳授甜點製作及行銷技巧的專業訓練，為日後小林永久屋餐廳部營運做準備。

「日光小林」充滿元氣及能量，能在傷心地讓希望的種子萌芽，靠的是小林人互相扶持。

## Alliance Française de Taiwan, Center of Kaohsiung

◎English Witten by Peng Hsin-yi ◎Photo courtesy of by Alliance Francaise de Taiwan, Center of Kaohsiung

Underneath the clear blue subtropical sky in the Gushan District, a haven of French culture is coming to its own.

Ms. Marie Muller, coordinator of the Alliance Française de Taiwan, Center of Kaohsiung, speaks fluent Chinese, which sometimes caught people by surprise since they didn't expect the level of command of the language. But it is not surprising once you get to know her story. As a child, Marie had attended school in Taipei, later when she was in university she came to Taiwan as an exchange student as well. But when she arrived at Kaohsiung five years ago, she still felt pleasantly surprised to find a city with many characters that make it one of a kind. Kaohsiung is unlike any other metropolis, she said, while there are many impressive modern constructions, there is nothing that beats the ever present blue sky

and beach scene. The megacity is less as crowded as many other big cities, yet there is a closely knitted sense of community, people are kind towards each other. And she does live like a true local; commuting on a motorbike, shopping in the hip "Shinjuejiang" district, finding inspiration from the exhibitions in the Kaohsiung Pier-2 Art District, as well as movies in the Kaohsiung Film Festival to satisfy her love for art and culture. When it comes to food, Marie has nothing but praise for the culinary selections here in Kaohsiung. Her favorites include fish ball soup and braised pig knuckles.

Marie told us when her friends and family visited; they were also very impressed with the fact that various delicious treats are available anytime.

Marie's job is to enhance cultural exchange. She is very enthusiastic about the study tourism program, through which the center provides all kinds of help to Taiwanese people who plan to experience the French way of life, and to study French there. In recent years, as more students were

interested in French learning, Marie became busier all the time. But that didn't put a damp on her passion for her work, she constantly came up with new activities to promote French culture to people in Taiwan. For example, she personally went to a few schools to demonstrate the making of crepe, a very popular French desert. Marie's goal is to continue working towards greater cultural exchange between the two nations, and to that end, she plans to reach out to more local art events to enhance cultural understanding.

## 高雄市法國文化協會 晴空下熱烈綻放的法國文化

◎文/張嘉玲 ◎照片提供/法國文化協會

高雄市法國文化協會的負責人穆瑪莉(Marie Muller)一口流利中文揭示了她與台灣的深厚淵源。幼時曾在台北短暫就學，大學時亦曾來台當交換學生，Marie道地的中文往往讓對方相當驚訝。五年前初抵高雄之際，Marie對這個城市感到驚豔，她表示，高雄不僅是座大城市，更擁有湛藍的晴空與海景，街上人車並不像其他城市般擁擠，人情溫暖。她逐步融入高雄生活，騎摩托車、逛新崛江。喜愛藝文的她尤其欣賞高雄電影節，駁二藝術特區及文化中心的展覽。提到在地小吃，Marie熱情推薦魚丸湯還有豬腳，並提及親友來台時，也愛上高雄幾乎24小時從不間斷的美食

饗宴。

親切的Marie表示，協會致力推動文化交流，她積極推動遊學法國專案，讓民眾可以透過協會安心到法國學法語，體驗法式生活。面對越來越多到協會進修法語的莘莘學子，Marie業務相當繁忙，但喜愛與民眾交流的她總是充滿活力。Marie為台法間文化交流構想了許多新點子，包括曾至學校表演拿手的法式甜點「可麗餅」，未來也希望可以結合更多高雄當地藝術進行文化交流。



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# Kaohsiung's Icey Treats

◎English Written by Peng Hsin-yi ◎Photos by Pao Chung-hui

## Little Chi Old-Time Taro Ice Cream Shop

As summer gets hotter, Kaohsiung's ice shops help people cool down. Little Chi Old-Time Taro Ice Cream Shop is the most famous in Jiashian District. Taro is a starchy root vegetable and Jiashian's most popular agricultural produce. It has a slightly chewy, silky texture, a delicious flavor, a distinct aroma which goes perfectly over ice. Little Chi has been around since the 1970s and has been passed down from one generation to another. The owner vigilantly guards the business' secrets and reputation. The treats are made with quality ingredients and the taro must exhibit the perfect balance of color, aroma, and texture. Little Chi's dish appears purple with little chunks of taro. The aroma is sweet and served over creamy ice cream. Every mouthful represents the master's love for his work. He hopes everyone who tries it will enjoy his favorite product.

## Hamasing's Old-Time Shaved Ice Shop

"This is where the locals come!" exclaims an enthusiastic neighbor of Hamasing's Old-Time

Shaved Ice Shop. Located close to the Gushan Dai Tien Kung temple, the shop doesn't exhibit any large banners to attract customers, but only uses the best ingredients, making it one of the most popular shaved ice shops in town.

This shop's signature shaved ice is candied red bean with condensed milk over shaved ice. The owner cooks the candied red beans in a gigantic steamer. The red beans are purchased from a farm in Pingdong County. The steam carries the fragrance of red bean and after steaming they have a chewy texture. The syrup is also made from scratch by boiling cane sugar and water together. After several hours of simmering, it thickens into dark brown syrup with a honey texture. A mouth-watering caramel scent is released into the air and although it is made from the simplest ingredients, they come together to form an extraordinary treat. The owner inherited the shop from her



自製糖水  
Home-made shaved ice syrup



招牌紅豆牛奶冰  
Red bean shaved ice



小奇芋頭冰  
Taro ice cream

## 夏季冰品饗宴

◎文／張嘉玲 ◎攝影／鮑忠暉

三 伏天，溽氣蒸騰。走訪港都，許多在地深耕的老字號冰店已經準備好以各式冰品沁涼港都人燥熱的心情！

### 甲仙小奇芋冰老店

甲仙區的小奇芋老冰城名氣響亮，自父輩起，即採用甲仙特產芋頭作為招牌芋頭冰原料。甲仙芋頭質地

特別Q，香氣道地。老經驗的製冰師傅更嚴格管控品質，芋頭的顏色、香氣、酥鬆度都要臻於完美才能入選。芋頭冰表面色澤呈現淡藕色，一口咬下可嚐到紮實的芋頭顆粒，芋頭香氣流轉於口鼻之間，甜蜜滋味慢慢逸散開來，每一球芋冰都蘊含著兩代老闆堅持品質的心意。

### 鼓山哈瑪星老店

『在地人都吃這家啦！』香火鼎盛的鼓山代天宮一帶，哈瑪星老店招牌不大，但老闆的好厝邊用篤定的語氣提醒，老店可是貨真價實，在地人氣紅不讓。

老店招牌是紅豆牛奶冰

大樹農會  
玉荷包蒟蒻冰棒  
"Yuherbau" Litchi  
Konjac Popsicles



relative and has a deep sense of obligation not to let them down. These efforts are certainly appreciated by the customers. The special atmosphere of sharing a shaved ice dish while listening to the chanting of the nearby temple brings about a sense of blissfulness and tranquility. Come and experience the charm of Hamasing's Old-Time Shaved Ice Shop.

## "Yuherbau" Litchi Konjac Popsicles by Dashu Farmers' Association

Upon opening the individual packets, there is a delicious scent of litchis. The popsicles are made under the supervision of Dashu Farmers' Association and a real treat. Each Popsicle contains sweet chunks of juicy litchi fruit and chewy konjac bits.

Dashu Farmers' Association began using local fruits to make popsicles in 2003. The most popular is the litchi konjac blend. The popsicles are packed with fruit with delicate flavors, making them an enticing treat. In 2011, Dashu Farmer's Association plans to export over 70 thousand fruit popsicles to Canada, charming taste buds in North America.

，大蒸鍋底鋪滿紅艷飽滿的紅豆，還沒掀蓋，店裡便充盈滿滿紅豆香。以砂糖耐心熬煮七個小時製成的糖水，糖、水比例適當，閃爍著如蜂蜜般的光澤，厚實的焦糖香散發在空氣中，是正港懷舊的滋味。老闆娘表示，精選的紅豆來自屏東，蒸熟起鍋時，很有嚼勁，最是自然好味。她承接上一代留下來的冰店，油然而生一份使命感，挑選原料不計成本，費時費工熬煮出來的糖水，尤其受到客人歡迎。尋個夏日午後至鼓山區，享受一份精心調製的幸福配方。頌禱聲中，願歲月靜好，這就是哈瑪星老冰店的魅力。

### 大樹農會玉荷包蒟蒻冰棒

撕開大樹農會玉荷包蒟蒻冰棒的外包裝，芬芳濃郁的荔枝味從袋中竄出，除了真材實料的荔枝果肉之外，還吃得到QQ的蒟蒻。

大樹農會從民國92年起選用當地特產水果製成冰棒，其中最受歡迎的玉荷包蒟蒻冰棒，口感紮實，綿密細緻。今年大樹農會更外銷七萬多支水果冰棒到加拿大，耀眼的出口成績足見台灣特產水果冰棒的魅力。

### 店家資訊

- 甲仙小奇芋冰老店：高雄市甲仙區中正路2號
- 哈瑪星老店：高雄市鼓山區鼓波街29號(代天宮斜對面)
- 大樹農會：高雄市大樹區大坑村大坑路108-18號

