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Kaohsiung to Host Asia Pacific Cities Summit 2013

◎Written by Lin Fang-ju ◎Photos by He Ching-lin, Cheng Pai-ling

Kaohsiung will again find itself on the international stage as it hosts the 2013 Asia Pacific Cities Summit (APCS). This will be Kaohsiung's

second international event, since the World Games 2009. As the host, Kaohsiung will be responsible for the summit's agenda. This will be Taiwan's largest international conference. In 1996 Brisbane, Australia launched the Asia Pacific Cities Summit. Now being held bi-annually, it promotes diplomatic relationships and information and technology exchanges between local governments in the Asia Pacific region.

Brisbane's 2011 Asia Pacific Cities Summit was



布里斯本市市長視訊祝賀高雄成為主辦城市。
Mayor of Brisbane congratulated Kaohsiung on winning the right to hold the 2013 APCS.



高雄將成為「2013亞太城市高峰會」主辦城市
Kaohsiung wins bid for the 2013 APCS



held in early July. Kaohsiung's Deputy Mayor Lee Yung-te led a delegation of local officials and representatives from Kaohsiung's leading industries. This provided Kaohsiung the opportunity to

win the bid and host the summit in 2013. Kaohsiung defeated several cities including Kunming, China and Daejeon City, South Korea. The delegation's presentation clinched the deal and won Kaohsiung the honor.

After the summit, Deputy Mayor Lee thanked the overseas Taiwanese community and Taipei Economic & Cultural Office in Brisbane for their assistance. The summit will provide Kaohsiung the opportunity to interact with other cities to discuss economic and trading opportunities. This will also assist local industries, enhance Kaohsiung's international competitiveness and increase its image, reputation and visibility. Kaohsiung will certainly prevail as it embarks on this adventure and impresses its visitors.

高雄舉辦2013亞太城市高峰會

◎文／葉娜慧 ◎攝影／何清林、鄭百玲

高雄繼成功主辦2009世界運動會後，將於2013年以「亞太城市高峰會」(Asia Pacific Cities Summit，簡稱APCS)主辦城市之姿躍上國際舞台。「亞太城市高峰會」主辦城市由於能主導議題，展現該城市優勢強項，為行銷城市意象非常重要的城市交流會議，屆時該高峰會將成為台灣歷來所舉辦最大型的國際城市交流會議。

「亞太城市高峰會」由高雄市的姊妹市布里斯本市於1996年發起，每兩年由布里斯本和澳洲以外的亞太城市輪流舉辦，目的在促進城市友好關係，鼓勵亞太地區地方政府、科技專家及企業人士分享資訊。

「2011亞太城市高峰會」於7月初在

布里斯本舉行，高雄市由副市長李永得率領市府團隊以及企業代表等與會，積極爭取「2013亞太城市高峰會」主辦權，表達申辦決心。

高雄市由眾多角逐城市中脫穎而出，與中國昆明市及韓國大田市進入決賽，代表團再接再勵於投標簡報中全力行銷高雄市，終於成功打動評審，取得「2013亞太城市高峰會」主辦權。

副市長李永得會後表示，感謝當地僑界人士及駐布里斯本辦事處的鼎力協助，主辦「亞太城市高峰會」除了可與各國進行城市交流、洽談經貿合作外，更重要的是能刺激高雄市會展產業及相關產值，提升高雄國際競爭力，同時也為台灣提升國際地位及能見度，高雄市

會做好各項準備工作，將「2013亞太城市高峰會」舉辦的有聲有色。



李副市長拜會布里斯本市市長
Deputy Mayor Lee visiting Mayor of Brisbane

Kaohsiung City Raises Money for Earthquake Relief Fund

◎Written by Peng Hsin-yi ◎Photo by Lai, Hsiao-hua

On August 18 - 20, Kaohsiung City's Deputy Mayor Chen Chi-ji led a delegation to attend the agricultural expo in Tokyo's Shiodome District. This also gave Kaohsiung the opportunity to participate in a 311 Earthquake relief charity sale. They sold bananas from Cishan and flamingo lilies (anthurium) from Neimen. The flamingo lilies are a symbol of compassion and happiness. Kaohsiung hopes to extend its friendship and sympathy to the Japanese who suffered great loss in the Earthquake.

The proceeds donated to the charity fund will go to help earthquake residents rebuild their homes.

赴日行銷 高市農特產

◎文／張嘉玲 ◎攝影／賴小華

高雄副市長陳啟昱於8月18日至20日率市府團隊前往日本參加東京汐留博覽會行銷農特產，並參加震災義賣活動。此行陳副市長向日本各界介紹旗山香蕉及內門火鶴花，火鶴花象徵關懷、熱情與幸福，加深台日間情誼，此次義賣所得款項捐給因311震災受創的日本朋友，協助他們重建家園。



Gangshan's Longan Honey Industry

◎English written by Peng Hsin-yi

◎Photos by Pao Chung-hui, Hsieh Guan-yi

Gangshan District, Kaohsiung is famous for its breathtaking limestone terrain. This produces high alkaline soil which produces world class longan fruit. This crop regularly flowers and attracts bees that produce the finest quality honey, with a unique floral flavor. There are numerous longan orchards in Gangshan and therefore the center of Taiwan's longan honey industry.

Longan trees almost blossom one month after Tomb Sweeping. This is beekeepers' busiest season. However this year, according to beekeeping veteran of over 50 years Mr. Chen Cong-wun (aka "Papa a-Wen"), spring was unusually cold, resulting in a late bloom. This followed with numerous days with temperatures of approximately 28 degrees and the longest honey harvest season, with the best quality honey in 10 years!

Papa a-Wen adopts the extraction system, which takes a few days longer to harvest (10 days instead of 5 to 7 days), resulting in better quality of honey. Papa a-Wen's "XO Grade" label offers a pure honey which soothes the throat, is sweet, smooth and bares the scent of longan blossoms. Natural honey looks slightly cloudy. After shaking, it foams up with tiny bubbles and maintains the air bubbles for more than half hour.

With its gentle texture and rich aroma, Taiwan produces some of the



陳國正示範蜂蜜採收過程
Chen Guo-jheng's honey harvest.

best honey in the world. It is Papa a-Wen's dream to bring his honey to as many people as possible. Helping him fulfill his dream is son, Chen Jheng-cheng who not only inherited his father's enthusiasm and appreciation of honey but also assisted in upgrading the family business. By acquiring a subsidy from the Ministry of Economic Affairs, he renovated the farm and redesigned the packaging. This has upgraded the family business, providing a high-end portfolio and putting it on par with the world's top-notch honey brands.

Other beekeepers in Gangshan District also share Mr. Chen's vision to promote the industry. An A-Lien District Beekeeping owner, Mr. Chen Guo-

jheng has also devoted his entire life to the profession. During his interview, Mr. Chen demonstrated the harvesting process. At first, he opens the hive slightly, allowing a small amount of air to circulate and alert the bees to their impending visitor. It is then fully opened, and Mr. Chen quickly pumps in smoke. This subdues the bees and stops them from becoming agitated and attacking. In each hive he checks the eggs in the queen's compartment, the worker bees' diet and if the "nannies" are doing their job taking care of the next generation. He gets so focused on his task; he barely notices the sweat pouring off his face.

"I have spent my entire life chasing flowers", he declares. He often loads as many as 300 hives in the back of his truck and drives from Gangshan District (in Kaohsiung) to Taima Township, Taitung County, sometimes he goes as far as Fuli Township in Hualien County. He travels from town to town in search of the best bee pastures. Sometimes this leads him into the remote areas deep in the countryside. His hard work however,



has not been in vain and over the years, he has won countless awards and recognition.

Mr. Chen Guo-jheng, a second generation beekeeper and veteran of 36 years, taking over from his father who worked in the profession for 70 years. Since 1988, he has also been participating in the National Honey Quality Award. Each time he attends, he learns something new and improves the quality of his honey. The highlight of his career came in 2005, when he won the Shen-Non Prize (a prestigious award given to people who have demonstrated an outstanding achievement in agriculture).

Natural honey has a shelf life of about 2 years; however, if the water percentage is too high, it causes fermentation and premature souring. Therefore, he keeps the water content around 18.2%. Mr. Chen Guo-jheng is very proud of his quality product and maintains a high percentage of repeat business. He is content with his establishment and feels his greatest reward is to see the honey he produces enjoyed by others.



台灣蜂蜜具有世界級品質
Taiwan produces some of the world's best honey.

Where to buy?

- Chen Zong-wen (Papa a-Wen) 07-3847253
- Chen Guo-jheng 07-6316176
- Alian District Farmers' Association 07-6311141 ext.30

哪裏買?

- 陳聰文(阿文老爹) 07-3847253
- 陳國正 07-6316176
- 阿蓮農會 07-6311141分機30

大崗山龍眼蜂蜜

◎文/侯雅婷 ◎攝影/鮑忠輝、謝冠儀

高雄大崗山獨特的石灰岩鹼性地質，適合龍眼樹的栽種，也因此造就此區養蜂產業蓬勃發展，大崗山龍眼蜜嚐起來特別清香，遠近馳名。

清明節前後一個月是龍眼花開的季節，養蜂人家最是忙碌。養蜂50年的阿文老爹陳聰文說，今年因天氣冷，龍眼花開較慢，採收期均維持在28度左右，今年成了龍眼蜜的豐收期，品質更為十多年最佳的一次！

阿文老爹採收超過10天蜂片（一般約5~7天），製成店裏的招牌「XO級」龍

眼蜂蜜，延長採收天數，為的是使龍眼蜂蜜的品質更臻完善。阿文老爹說，蜜的香氣無可取代，質純的龍眼蜂蜜聞起來散發著天然花香，嚐起來回甘不死甜。天然的蜂蜜色澤較濁，倒入瓶中搖晃後，會出現細緻的泡沫且久久不散。

阿文老爹表示，台灣蜂蜜溫潤的口感和馥郁的香氣，堪稱世界級的品質，因此他曾思索要如何將蜂蜜行銷給更多人，直到兒子陳政誠加入養蜂工作，才賦予阿文老爹的養蜂事業嶄新的面貌，承襲父親的養蜂專業之外，陳政誠更申請

經濟部專案輔導作養蜂農業轉型，透過更富設計感的包裝來襯托台灣蜂蜜的好品質。

同樣致力於蜂蜜推廣的還有阿蓮養蜂班班長陳國正，來到大崗山蜂場，只見他在掀起蜂箱前預留厚紙板厚的氣縫，藉氣流的變化讓蜂箱內的蜜蜂感知有人來了，接著他老練的掀開蜂箱，同時提著薰煙壺，往蜜蜂噴煙，目的是避免蜜蜂躁動、螫人。烈日的樹蔭下，陳國正辛勤地檢視每個蜂箱內蜂王產卵、工蜂飲食及培育狀況，臉上不時滴下豆大的汗珠。

「逐花而居是我的生活寫照。」陳國正如是說。陳國正載著300箱蜂箱，從大崗山、移往台東太麻里和花蓮富里鄉

，奔波在高速公路和田間小路，只為了找尋高品質的蜜源，正是這種追求品質的精神讓他獲獎無數。

傳承父親養蜂70年的經驗，陳國正養蜂已長達36年，他從73年起就參加全國蜂蜜評鑑比賽，藉由比賽中經驗交流不斷地提昇製蜜品質，民國94年更榮獲神農獎的肯定。一般而言，天然蜂蜜可存放2年，但常因蜂蜜水份稍多之故，而發酵變味，因此他將蜂蜜水份比控制在18.2來改善此情形。陳國正的蜂蜜純天然且講究品質，只要吃過他蜂蜜的客人，幾乎一試即成主顧客。陳國正說，自己製作的蜂蜜受到肯定，是他最大的成就感。

Mi-Pao Dragon Fruit Goes International

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

Mr. Shu Ren-de is a fruit farmer who specializes in dragon fruit. When he first began growing the fruit, he mixed approximately eighteen Latin American varieties to come up with the best prototype. Through years of research and experimentation, he has developed his "Mi-Pao" brand, which not only tastes great but can also be shipped further. Most dragon fruits have a tangy flavor with a grassy aftertaste. Another specialty is the color of the fruit itself. Usually dragon fruit is white; however, Mr. Shu's dragon fruit is bright magenta. It also maintains its sweet flavor longer and has a delicious aroma. The dragon fruit is Mr. Shu's pride and joy, and he hopes its economic value will continue to expand.

Dragon fruits are rich in vitamin C, phosphor, calcium and fiber. Mi-Pao can grow up to one kilo (a little over two pounds). They also grow incredibly fast and yield up to two harvests per month. With a short growth period and disbursed harvest schedule, financial

risk for farmers can be significantly reduced. The plant can live from 10 to 20 years, so the long term return is extremely high. Mr. Shu's dragon fruit is also organic, with no chemical treatments. He manually removes weeds and only when it is truly necessary. The weeds are also left to decompose and become additional organic nourishment for the fruit plants. There is always plenty of space left between each plant to allow maximum ventilation, reduce humidity and prevent fungus growth.

Mr. Shu's dragon fruit has gained a tremendous reputation. The fruit can travel twenty days at sea and still arrive blemish free with refreshing, fragrant juice. This has also created greater opportunities in the international market. Earlier this year, the Governor of China's Guizhou Provence came on an official trip. During his visit he specifically requested to see Mr. Shu's orchard in Cishan. Mr. Shu didn't mind sharing his secrets and knowledge with him. Mr. Shu has also recently provided training in Penghu, assisting orchards specializing in organic dragon fruits. Dragon fruit has become known as



許仁德的果園
Mr. Shu's orchard

"super fruit" in the overseas market. Buyers have come from China, Hong Kong, Canada and Singapore. Mr. Shu is completely backed up with orders and traders come



from all over the world to meet with him and secure their shipments. Mr. Shu believes the secret to his success, is to know the market niche and create a product that suits that demand. He also implements strict quality control and maintains a great brand image.

Mr. Shu is excited at the prospects which individual fruit farmers now have in establishing quality products and brand image. However, in order to achieve international market dominance, farmers need help from

the government. With government assistance, farmers could work together, to develop a district that grows dragon fruits specifically for international export. He hopes by sharing his exclusive rights, his finely cultivated fruit can become an international household name. Mr. Shu is brimming with confidence in the quality of his fruit and believes it will equal that of New Zealand kiwis. He will continue to improve his product and make sure Taiwan takes the lead in dragon fruit cultivation, sales and brand image. He hopes that with the right marketing strategy, Taiwan's dragon fruit will become world famous.



許仁德培育的蜜寶紅龍果
Shu Ren-de's Mi-Pao brand



紅龍果僅於夜間開花(照片提供/許仁德)
Dragon fruit bloomin
(Photo courtesy of Shu Ren-de)

驚豔國際市場 蜜寶紅龍果

◎文/侯雅婷 ◎攝影/鮑忠暉·侯雅婷

「以後我的紅龍果要坐飛機才出去！」這是專門研究育種的果農許仁德對未來研發高經濟價值，精緻紅龍果品種的美麗期許。

紅龍果含豐富的維他命C、磷、鈣以及膳食纖維，在國外享有超級水果（super fruit）的美名。由許仁德培育的「蜜寶紅龍果」外型圓潤重達1公斤，除了亮澤的桃紅色外皮、飽滿的桃紅色果肉非常吸睛外，紅龍果風味濃郁，吃完後齒頰留香且無一般品種的草腥味，成功外銷中國、香港、加拿大及新加坡，現階段產量供不應求，受歡迎的程度讓貿易商親自登門等貨。清楚的市場定位，培育適合出口的品種，加以嚴格控管的品質，許仁德成功打造「蜜寶」紅龍果品牌。

在進入這個產業之初，許仁德由中南美洲引進18個品種，最後研發出蜜寶紅龍果，並取得品種權，耐運、耐儲存特性適合出口，並有效降低成本。他舉例道，最近一批歷經20多天的船運到加

拿大，蜜寶外形仍完好如初，切開後除了水份鮮嫩欲滴外，還保有紅龍果果香味，令加拿大市場驚豔不已。蜜寶名聲響亮，連中國貴州省長都曾至旗山果園取經參訪。許仁德也分享他的栽種經驗，輔導澎湖果農打造有機紅龍果專區。

許仁德強調，紅龍果不需使用農藥，可使用有機栽培，加上紅龍果為一年多生植物，而一個月可採收2次，產期分散以及掛果時間短，降低投資風險，且紅龍果機壽命長達10~20年，能長期獲利。許仁德的果園採用草生（即與草共生）方式，堅持不噴藥，僅以人工除草，除過的草鋪在地面上，成為栽植紅龍果生長最需要的有機質，有機質越豐富，紅龍果的風味越佳，而園區內寬敞的間隔，使果園通風性佳。同時降低濕度，防止火龍果最害怕的真菌病毒。

許仁德認為品牌的建立除了堅持品質之外，市場佔有率亦是另一個關鍵。面對國際市場競爭，果農最仰賴政府協助設立生產專區，同時，許仁德開放蜜寶



讓專業果農大面積耕種、專營出口，希望能夠集結大家的力量，打一場「蜜寶」外銷的品牌形象戰。他說，蜜寶紅龍果已具備世界級的品質，口感上更不輸

紐西蘭奇異果，但他仍不懈的改良，希望藉由在技術上不斷的領先，有朝一日，運用對的行銷策略，紅龍果也將成為台灣之光。

蜜寶是特別培育適合出口的紅龍果品種
Mi-Pao designed specifically for the international market.

Kaohsiung's Wetlands

Dashu Old Railway Bridge Wetland Park and Yongan Wetland

◎English Written by Lin Fang-ju ◎Photos by Kang Cun-cai, Pao Chung-hui, The Old Railroad Bridge Association

Wetlands are found in areas where land and water intersect and are often flooded during tidal activity. It also serves as a habitat to a variety of species and carries out several functions, such as flood protection, conservation and water purification. There are over 900 hectares of wetland in Kaohsiung City, including national wetlands, nine local wetlands and six others each having their own characteristics and diverse eco-systems.

Dashu Old Railway Bridge Wetland Park

Dashu Old Railway Bridge was built in 1911 and crossing the Gaoping River at 1526 meters. It was Asia's longest bridge. In 1987, the railway went electric and the bridge was subsequently replaced. Homes and factories in the area polluted the river severely. In 2002, the city government launched an eco-restoration program, to develop artificial ponds, natural wetland plants, micro-organisms and a water purification system. Dashu Old Railway Bridge then became the biggest men-made wetland park in Taiwan and a dynamic attraction. The 120 hectares of wetland now include 10 water purification ponds. These ponds are kept particularly clean and a great

location to watch the sunset reflect off their sparkling waters.

The park is maintained by the Old Railroad Bridge Association. Chairman Wen Cho-chi makes sure the entire park is kept pesticide-free. There are currently 141 bird species and 30 varieties of insects that make the wetlands their home. The association is also planning to reintroduce fireflies to the region. It is also important habitat for various species of waterfowl that migrate there to feed and breed. Mr. Wen believes as long as the park continues to be well maintained, waterfowl will continue to nest there. Egrets and moorhens are often seen swimming during the summer months and during autumn, shrikes, cormorants and other migratory birds are commonly seen. It is a great location for bird watchers and wildlife photographers. It is also a great educational center for students to learn about the environment and bio-diversity. They can also learn about the area's plant, insect and animal eco-systems.

The Old Railway Bridge Park is a second-level national historical site. It is a witness to past eras. Mr. Wen points out historical spots such as the San He Tile Kiln, Jhuliao Water Pumping Station and the Caogong Canal Five Manhole Reservoir. The landmarks located nearby that were built during the Ching Dynasty and Japanese colonial rule. This certainly gives the park a nostalgic atmosphere which distinguishes it from Kaohsiung's other wetlands.

In 2009, the park was heavily damaged and

flooded during Typhoon Moracot. Government and civil organizations worked together to clear the park of debris and silt. They also planted trees to bring the birds and wildlife back to the park. The restoration program is still in progress, with 70% of the park having now been restored. As the park regains its vitality, the wetlands are now open to the public.

Please note: Garbage disposal is not provided within the park, so visitors must take their garbage with them.

Yongan Wetland

Taiwan Power Company's Singda Thermal Power Plant forms the backdrop of Yongan Wetland. The salt industry in Yongan had been in operation since 1908. In 1984, Taiwan Power Company purchased 127 hectares of Taiwan Salt Company's fields, ending 76 years of salt mining in Yongan Township. However, the Yongan Salt Company can be still traced back to the tiled salt pan. During Japanese colonial rule, a baroque salt company office was built next to the wetland. The building is meticulous, with an elegantly detailed railing and latch. The tiled salt pans have been preserved with the field strewn with broken tiles, resembling a Mosaic collage. The tiles exemplify the engineering method that was used and the company office gives Yongan Wetland an additional charm.

Taiwan Power Company filled the ditches with salt water, which subsequently became a haven for wild birds. Yongan is now well known for its wild birds and is currently habitat to approximately 110 migratory species that make the wetlands their habitat. Out of the 60 known types of mangroves, Yongan Wetland has two-*Lumnitzera racemosa* and black mangroves. The black mangroves stretch four kilometers along the Agongdian River to the Singda Inner Sea in the South. Yongan Wetland plays an important role in flood prevention. Tsai Chen-chang is a member of the Yongan Humanities Development Association (a local, non-profit organization) and has been dedicated to preserving the wetland for 9 years. He explains Yongan Wetland's important role in flood prevention. When Yongan experiences heavy rainfall, runoff is funneled to the wetland and Singda Harbor. As long as water levels don't exceed the mangrove's respiration roots, they will not be damaged. Sometimes they wither after being soaked for an extended period of time, but nature has a fantastic way of healing itself.

高雄市濕地分布圖 Wetlands in Kaohsiung

- Namasia District
- 1 Nanzih River Wetland
- Maolin District
- 2 Dagui Lake Wetland
- Jiading District
- 3 Dagui Lake Wetland
- Yongan District
- 4 Yongan Salt Pan Wetland
- Nanzih District
- 5 The Kaohsiung Univ. ecological Pond
- 6 Yuanjiong Harbor Wetland
- Zuoying District
- 7 Banping Lake Wetland
- 8 Jhouzai Wetland
- Gushan District
- 9 Kaohsiung Museum of Fine Art Wetland
- Sanmin District
- 10 She Zih Lin Basin Wetland Park
- 11 Benholi Flood-prevention pond
- 12 Love River Wetland
- 13 Jhongdou Wetland
- Niaosong District
- 14 Niaosong Wetland
- Dashu District
- 15 Dashu Manmade Wetland
- Siaogang District
- 16 Yanshuei Harbor Creek
- Linyuan District
- 17 Fongshan Reservoir Wetland
- 18 Linyuan Manmade Wetland

- 國家級濕地: National-level Wetlands
- 地方級濕地: Local-level wetlands
- 其他濕地: Other Wetlands



- 1 楠梓仙溪濕地
- 2 大鬼湖濕地
- 3 茄苳濕地
- 4 永安鹽田濕地
- 5 高雄大學濕地
- 6 援中港濕地
- 7 半屏湖濕地
- 8 洲仔濕地
- 9 美術館濕地
- 10 機仔林埤濕地
- 11 本和里濕地
- 12 愛河濕地
- 13 中都濕地
- 14 鳥松濕地
- 15 大樹人工濕地
- 16 鹽水港濕地
- 17 鳳山水庫濕地
- 18 林園濕地



沿著永安公溝的海茄苳
Black mangroves along Yongan Ditch



大樹舊鐵橋濕地
Dashu Old Railway Bridge Wetland Park



舊鐵橋協會提供導覽服務
A tour guide service

高雄市濕地 大樹舊鐵橋濕地公園 永安濕地

◎文／侯雅婷、張嘉玲 ◎攝影／康村財、鮑忠暉、大樹舊鐵橋協會

「濕地」是指水域與陸域之間的交會地帶，經常性被潮汐、洪水淹沒的土地，具有防洪、生態保育、淨化水源等功能。高雄市境內擁有3座國家級、9座地方級濕地及6處濕地，面積超過九百公頃，提供豐富的生態環境，特色各有不同。

大樹舊鐵橋濕地公園

建於1911年初的大樹舊鐵橋橫跨高屏溪，全長1526公尺，曾是亞洲第一長橋。1987年後鐵路電氣化，新橋取代了舊鐵橋。長久以來，舊鐵橋下的家庭與工業排放廢水汙染水源，民國91年起政府挖掘人工埤塘，利用濕地植物及微生物的淨水功能，淨化廢水，因此造就大樹舊鐵橋溼地為目前台灣最大的人工濕地公園，占地將近120公頃，園區設有10個埤塘，日復一日淨化水質。園區內141種鳥類、30種昆蟲的豐富自然生態，將大樹舊鐵橋公園妝點成南台灣天空下極為生動的一處風景。目前園區內不置垃圾桶，呼籲遊客將垃圾帶出，加上舊鐵橋志工協會的成員熱心維護環境，因而濕地公園橋下水塘波光點點，晨曦夕照，風情萬種。

濕地是水鳥遷徙、補給、過冬、繁殖的重要棲地，隨著季節變化，園內水塘邊活躍的鳥類、動物族群各有不同，常引來賞鳥、攝影愛好者的身影。夏季有大群白鷺鷥、紅冠水鴉在池邊悠閒戲水，即將到來的秋季，則有鸕鶿等候鳥群過境台灣。

負責園區維護工作的舊鐵橋志工協會溫卓淇理事長表示，園區植物栽種皆不使用農藥，他強調，環境維護得好，水鳥自然會前來棲息。園區內多彩多姿的動、植物生態成為最佳生態教育園區，許多學校紛紛前來參觀，讓孩童了解自然界的生物多樣性，學



瓦盤鹽灘
Tiled salt pans



講究細節精緻的欄杆
The elegant detail of the railing

巴洛克風格的鹽務辦公室
The baroque salt company office

會與花蟲鳥獸和諧共處。未來，志工協會還計畫復育螢火蟲，讓園區內的生態更為豐富。

濕地公園內的舊鐵橋現為國定二級古蹟，溫理事長表示，三和瓦窯、竹寮取水站、曹公圳五孔水門等古建築，所在地點相當接近舊鐵橋濕地公園，歷史感濃厚，獨特的懷舊氣息營造出與其他濕地公園不同的人文氛圍。

民國98年八八風災使園區大淹水，水退後佈滿漂流木，雜亂不堪。政府部門與民間團體通力合作，清除淤泥、栽植小樹苗，吸引流失的鳥類及動植物群逐漸回返園區。重建工程仍進行中，目前重建進度約已達七成，園區逐漸回復生機蓬勃的樣貌。

永安濕地

遠方矗立的台電興達火力發電廠機組和豐富的生態

構成永安濕地最經典的景致。全世界有60多種紅樹林，而永安濕地占有2種，分別為欖李和海茄苳，沿著公溝（南起阿公店溪，北至興達港內海）兩側長達4公里的海茄苳群落，最是壯觀。永安區於1908年即開闢鹽場，1984年台電向台鹽收購佔地131甲的永安鹽田，結束鹽業在永安鄉長達76年的歷史，收購後台電引海水入鹽田溝渠，閒置至今，反倒使之成為一處生態豐富，吸引野鳥棲息的樂土，據統計，不同季節的候鳥約有110種，永安濕地之名不逕而走。

永安濕地具備調節和滯洪的功效，永安人文發展協會導覽員蔡振章說，永安市區降下豪雨時，會將市區的水抽到永安濕地，以利將水排往興達港，即使水面漲超過溝渠通道，只要水面沒有超過呼吸根，海茄苳和欖李都不會受損，即便是積水時間過久，海茄苳和欖李泡水過久而枯萎，一段時間過後，海茄苳與欖李又透過大自然生生不息的機制，生氣勃勃的展開新生命。

永安鹽業的足跡可從緊鄰濕地旁的「瓦盤鹽灘」和不遠處日治時代所建造巴洛克風格的鹽務辦公室略窺一二，「瓦盤鹽灘」是過去隨著鹽業發展而保存下來的曬鹽鹽灘，其池面鋪設陶製碎瓦片嵌築於地上，有如馬賽克拼貼般的池面，可看出工法的講究。不遠處即是至今仍保存完整的鹽務辦公室，從欄杆至門門，益發顯現鹽務辦公室建築物的典雅細緻，瓦盤鹽灘和鹽務辦公室的人文風情更豐富永安濕地的可看性。



欖李種子
Lumnitzera racemosa seeds



Wushanding Mud Volcano

◎English written by Marie Pelchat ◎Photos by Pao Chung-hui

Wushanding Mud Volcano, New Yangnu Lake and New Sun Valley are all located in Yanchao District in Kaohsiung City. The Wushanding Mud Volcano covers an area of 4.89 hectares and is Kaohsiung's only nature reserve. It is also Taiwan's biggest, most spectacular and best preserved mud volcano. Two large, disk-shaped mud volcanoes are located just a short distance from the entrance. Mud can be seen flowing slowly from the cone of the mud volcano, creating river-like waves. The surface of the mud flow reveals a black oily layer, which is in fact crude oil. Even at 50 feet away the sound of loud bubbling fills the air. The vast landscape and volcanic phenomena are certainly some of Kaohsiung's most stunning attractions.

The Yuanjiao Cultural Association was established 16 years ago and is the leading authority on the mud volcano. Mr. Lin Wu-siou, the Association's Director General, explains that Wushanding's Mud Volcano is actually made up of over 30

volcanoes, of which nine are still active. One interesting observation he shares is the change of volcanic barometric pressure due to typhoon activity in the area. Lin Wu-siou also explains the three factors necessary for the formation of mud volcanoes: crevices created by the penetration of groundwater in the mud, high-pressure gas and a fault caused by the subduction of tectonic plates. Lin Wu-siou states by observing the changes in the flow of mud, one can truly appreciate its beauty.

The landscape and its ecosystems are also spectacular. The Council of Agriculture established the nature reserve in 1992 and initiated a reforestation project. Mr. Lin Wu-siou points out various types of trees such as mahogany, acacia and teak. Rose



烏山頂泥火山
Wushanding Mud Volcano

泥火山發出噼噼噼的巨大聲音
Bubbling mud volcanos

wood and Formosan ash trees can also be found, often inhabited by Japanese rhinoceros beetles. Flora and fauna include Lingzhi mushroom and straw mushroom, with monkeys, frogs, snakes and rabbits also living in the reserve. Due to high levels of salinity in the mud pools and volcanic flows, treeless areas can be found, giving the forest a unique landscape. From the incision left by the Japanese rhinoceros beetles to the rich details of the surrounding ecosystems, it is an awe inspiring reserve.

New Yangnu Lake and New Sun Valley

New Yangnu Lake and New Sun Valley are also close by. Mud basins and mud pools produce a cacophony of bubbling sounds. If a fire is lit at the opening of the mud spray, it will burn



for a while. New Sun Valley is a mudstone formations and a famous local attraction. The landscape is barren due to the loose structure and low permeability in the mudstone which subsequently creates water erosion.



新太陽谷
New Sun Valley



新養女湖
New Yangnu Lake

烏山頂泥火山

◎文／侯雅婷・蔡乙甄 ◎攝影／鮑忠暉

沸騰的泡泡聲響、宏大的泥漿景觀，搭配大自然匠心獨具的雕工，位於高雄市燕巢區的烏山頂泥火山、新養女湖和新太陽谷共同演繹了這處熱鬧卻帶靜謐的風光。

佔地4.89公頃的烏山頂泥火山是高雄市唯一的自然保留區，同時也是規模最大、最壯觀和保存最完整的泥火山。入口處走一小段路，即可看見兩座規模巨大的椎狀式泥火山。50尺之遠就能聽到「噼噼噼」的巨大聲音，既讓人為之詫異，但又不致不安，置身其中讓人盡享大自然的神奇力量。

成立16年的「援剿人文協會」長期觀察、紀錄烏山頂泥火山，總幹事林武秀

表示，烏山頂泥火山有超過30個火山，其中有9個是活躍的，每當颱風將至，氣壓受到影響，泥火山就會發生變化。林武秀說，泥火山形成需具備三要素：由地下水滲透的泥漿形成裂隙、高壓氣體和板塊擠壓造成的斷層。現場可見由泥火錐湧出的泥漿緩緩流出，形成河流般的波面，湊近端詳，泥漿上面有一層黑色的油脂就是原油。林武秀說，靜靜地觀看泥漿流動的變化就能領略其自成一格的美感。

烏山頂泥火山除了景觀相當有看頭之外，周圍的生態環境更是豐富，林武秀說，民國81年農委會在烏山頂泥火山成立自然保留區之際，開始造林，隨著林



獨角仙刻痕
Marks from the Japanese rhinoceros beetles

烏山頂泥火山森林
Wushanding forest



武秀走入由桃花心木、相思木和柚木等多種樹種構成的樹林，地上可見靈芝和草菇，林武秀說這片樹林棲息許多猴子、蛙類、蛇、兔子，樹林裏也還有大小不一的噴泥池，泥漿流過的泥道地區因鹽份過高，樹木無法存活，也成為森林中的特殊景致。烏山頂泥火山入口處外圍，還有印度紫檀和獨角仙最喜歡的光蠟樹，現在光蠟樹樹皮還留有獨角仙的刻痕，豐富的生態讓人大開眼界。

鄰近地區還有新養女湖，參觀前不妨先打聽地名來源的浪漫傳說，增加故事性。現場噴泥盆和噴泥池的波波聲非常猛烈，在噴泥口處點火，還燃燒好一陣子，足見當地累積旺盛能量。

泥岩地層所構成新太陽谷亦是當地知名景點，由於泥岩結構疏鬆，透水性低，遇水沖蝕嚴重，草木難生，形成不毛之地的惡地形。

Bridging Communications between Thailand and Taiwan

◎Written by Peng Hsin-yi ◎Photo by Hou, Ya-ting

Dusit Wongnawa has been the Director at Thailand's Economic and Trade Office for two years. This office serves the Thai people living and working in cities from Changhua and to the most Southern cities of Taiwan, including 3500 Thai laborers in Kaohsiung City. On Thursdays, the Kaohsiung office provides a Thai visa application service. It is also open to Thai laborers for counseling and mediation. They also maintain ties with Taiwanese business owners who employ Thai laborers and organize educational presentations and events to increase employers' awareness of Thai culture. The Kaohsiung office provides a telephone and 24-hour fax service for Thai people's convenience.

Director Wongnawa also enjoys participating in traditional Thai festivals such as Songkran in April. This festival includes a water fight that is not only entertaining, but also a way of staying cool and conveying blessings. Each year the Labor Affairs Bureau organizes Songkran festival which gets increasingly popular every year. Wongnawa also attends a barbeque organized by the Council of Labor Affairs for Moon Festival.

Director Wongnawa first came to Kaohsiung fifteen years ago in search of office space to open the Southern Economic and Trade Office. At that time he was extremely impressed with Kaohsiung's world-class harbor. Since then he has moved to Kaohsiung and appreciates its convenient and affordable transportation and living standard. His favorite Taiwanese treat is famous A-Po's shredded ice. During his leisure time, Director Wongnawa explores Kaohsiung's attractions by motorcycle. He has been to FoGuang



Shan Monastery, the British Consulate at Takao and Cijin Island. He commends Kaohsiung's numerous parks and natural areas. He hopes to continue bridging Taiwan and Thailand and feels both countries' people are similar in the fact they are simple and friendly people.

泰國貿易經濟辦事處 杜席處長

◎文／張嘉玲 ◎照片提供／侯雅婷

泰國貿易經濟處處長杜席上任已兩年，15年前他曾從台北辦事處南下尋找設立南部辦公室的地點，對世界第一流的高雄港印象深刻。到任高雄後，他發現高雄不僅交通便捷、生活機能方便，物價也相對便宜。

杜處長認為，泰國人民與台灣人民有許多性情相同之處，熱情、純樸。閒暇之餘，他會騎摩托車逛高雄，欣賞佛光山、西子灣英國領事館、旗津一帶的風光，也將這些地點推薦給來高雄的貴賓。杜處長並讚賞高雄綠地覆蓋率高，公園裡也充滿高雄居民運動的身影。在台灣，夏日炎炎，杜處長以吃著名的阿婆冰來消除暑氣。

高雄辦事處的服務範圍包括彰化以南的七個縣市，杜處長表示，目前高雄市大約有3500名的泰籍勞工，他笑著說，傳統泰國農業社會於當地最熱的4月份會舉辦潑水節，除了傳達祝福之意外，還兼具消暑和娛樂功能。藉由參加高雄

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市政府勞工局舉辦的國際潑水嘉年華，杜處長觀察到嘉年華會規模一年比一年大，讓在高雄的泰籍勞工朋友相互祈福。每逢中秋佳節，杜處長參加勞委會所舉辦的烤肉會，與泰籍勞工朋友歡度時光。

杜處長表示，高雄辦事處每星期四提供台灣民眾赴泰辦簽證服務，對泰籍勞工朋友，則提供協調服務。此外，杜處長平日定期拜會僱用泰籍勞工的台灣企業主，亦以舉辦說明會等方式，期能增進僱主對泰國文化的了解。他表示，考慮到泰籍勞工朋友因工作不便前往辦事處，辦事處除了提供電話服務，泰國朋友亦可多利用24小時的傳真。

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Chen Ya-chi's Backpacker's Diary!

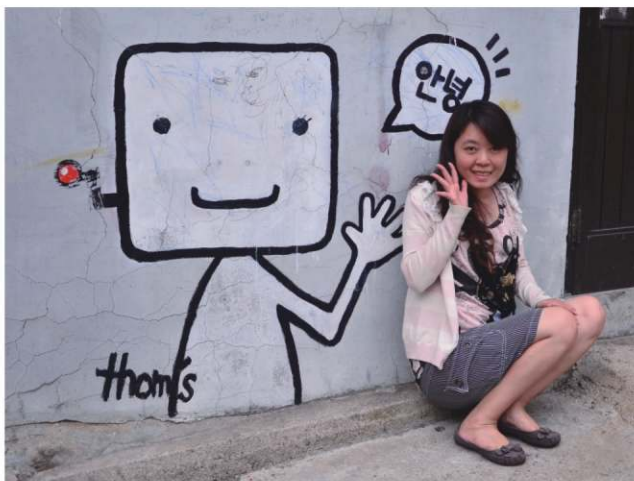
◎Written by Peng Hsin-yi ◎Photo by Chen Ya-chi

Kaohsiung recently hosted the multimedia 2011 Kaohsiung Summer Arts series. This extravaganza included everything from musical performances to writing contests and even a blogging competition. The Information Bureau chose two winners out of twenty-two contenders to explore and report about Kaohsiung. Chen Ya-chi was one of these winners, with her blog "A Backpacker's Dairy". For twenty days she had to report via blog and photo diary. The Information Bureau awarded her 50 000 NT and hoped the event would promote local tourism.

Seven years ago, Ya-chi relocated from Taipei to Kaohsiung's Fengshan District. She currently works freelance and enjoys Kaohsiung's friendly, hospitable atmosphere. Her blogs provide information about Kaohsiung City through a local perspective. She offers advice on attractions and eateries. Since she began the Backpackers' Diary, she has posted a collection of stunning photos of Kaohsiung's attractions and has brought Ya-chi great acclaim. She uses a Nikon SLR camera and exhibits a great passion for photography. Over the years, she has also studied photography and worked on improving

her skills. She hopes her photos will continue to capture and illustrate her initial intention. "It all began for the sake of getting good food!" Her blog began with a passion to share good eating places that offer gourmet food, journal her thoughts and share them with more than 21 thousand people.

Some of Ya-chi's favourite attractions in Kaohsiung include the Dome of Light at Formosa Boulevard



Station and Saint Joseph's Catholic Church. This magnificent Gothic building in Chishan is located on narrow streets and alleys. When she asked locals for directions to the church, she was given many different

answers. Just when she was ready to give up, the building suddenly appeared before her. "That was an unforgettable experience," she says. She says she still has many secret places to share, and she will keep working until she has blogged about all of them.

Ya-chi says when she plans to go backpacking in an area she is not familiar with, she will do research and create a pre-tour database, which will include suggestions from family and friends. Ya-chi has also travelled to Bali and Korea. She feels she has blind courage. After her initial research and she just gets up and travels there. Travelling has helped her develop the ability to independently handle unexpected situations. Therefore, she advises people that lack the courage to travel but would like to try it to "just pack up and go!"

過去的旅遊經驗，建立詳盡的行前旅遊資料庫。雅琪最推薦的高雄景點是美麗島捷運站絢爛的光之穹頂大廳，但最令她讚嘆的，則是位於旗山的聖若瑟天主教堂，哥德式風格的宏偉建築隱身在小巷弄間，詢問當地人位置，每每得到不同答案，幾近放棄時，教堂竟然現身在眼前，令她難忘！雅琪說，尚有許多私人景點還沒分享，她會持續進行來不及介紹的私房路線。曾到巴里島、韓國自助旅行的雅琪，笑稱自己有一顆「憨膽」，評估、決定後就勇敢出發。她表示，旅行讓她培養獨立處理突發狀況的能力。對於想啟程卻沒有勇氣的朋友，雅琪則鼓勵他們大膽前進！

背起行囊去旅行 陳雅琪

◎文／張嘉玲 ◎照片提供／陳雅琪

從22位參賽者中脫穎而出，入選2011夏日高雄活動「背包客日記」之一的陳雅琪，撰寫部落格的初衷相當簡單，她說，「就是為了吃！」源於分享對美食的愛好，到紀錄自己旅遊點滴的心情日記，到訪人數曾高達一天2萬1千人次的紀錄。

雅琪從台北來到高雄市鳳山區定居，已將近七年，目前從事自由業。她笑稱，自己很喜歡高雄悠閒的生活步調與濃厚的人情味。對已相當熟絡的高雄市區

，她以在地人的眼光，結合景點周遭的好玩好吃，透過背包客日記，與大家分享。背包客活動開跑後，部落格上令人驚豔的大高雄景點照片備受好評。雅琪表示，平常就熱愛拍照的她使用Nikon單眼相機，透過不斷拍照、研究攝影書籍的方法來提昇自己的拍攝技巧，她表示，希望照片能忠實還原景物帶給她最原始的感動。

雅琪說，規劃背包客行程的時候，除了參考親朋好友的點子外，還憑藉自己

Pan Shunlong and Pan Jianjhong's Handmade Thread Noodles

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

Handmade thread noodles get their name from their ultra-thin appearance. Handmade thread noodle making process is complicated. Unlike their manufactured counterparts, they retain their wheat flour aroma and have a superior texture. Originating in Fuchou, China, thread noodles came to Taiwan centuries ago with the early Fuchou noodle artisans. Today only a few artisans continue the traditional making methods.

In Kaohsiung, handmade thread noodles can still be bought from fifty year veteran, Mr. Pan Shunlong in Yanchao District. Each day, he and his son, Pan Jianjhong, begin the prep work at 3:00am, racking and tending the drying noodle during the hottest time of day and typically leaving the workplace at approximately 8:00pm.

Many consider handmade thread noodles as a dying industry. Due to the physical demanding work, Pan Shunlong would previously discourage his son from following in his footsteps. However, several years ago Pan Shunlong was injured, leaving him unable to work. Pan Jianjhong covered for him, even though he had no prior experience. Pan Jianjhong feels there is still a niche market in existence and it is full of potential. Today, he feels responsible for carrying on the tradition, even though the joints in his hands are swollen and

distorted after years of laborious work.

Pan Jianjhong believes the charm of handmade noodles is in its texture. Most noodles turn to mush in minutes; however, handmade noodles remain firm and chewy much longer than their manufactured counterparts. The process begins with mixing flour, water and salt into a big dough ball and setting it aside to allow it to mature. This is the most challenging step as the time required for the process reflects the temperature and humidity. Maturing also makes the dough softer and easier to knead. The unique texture can be achieved by kneading the dough longer. The whole process is carried out manually. The noodles are pulled ultra-thin and transformed into



曬麵線
Drying the thread noodles

thin noodles. They are then moved to drying racks in the courtyard.

"You can spend ten years observing the process of making Fuchou noodles and you'll still be nothing but a spectator", remarks Pan Jianjhong. In order to make good noodles, kneading requires the arms to be immersed deeply in the dough. It took him eight years to minimize the ratio of failed products. Another part of noodle making that requires years of experience is the drying process. Handmade noodles are dried under the sun, so the weather has to be taken into account. If they aren't taken out of the rain in time, the whole batch can be ruined. Mastering the art of noodle making is arduous and time

consuming.

Pan senior feels no other noodle lives up to the flavor and texture of his handmade thread noodles. Pan Jianjhong adds that there are no additives. Fuchou noodle artisans use only salt as a preservative and sun drying as a natural form of sterilization. Pan Jianjhong is proud that he has finally proven himself and his father and other friends no longer suggest he should seek alternative employment. The father and son team have consistently brought a quality product and have earned themselves many loyal customers. They are confident the business will continue as long as there are people who love handmade noodles.



潘順龍、潘建忠 襲福州手工麵線

◎文／張嘉玲 ◎攝影／鮑忠暉

口感極佳的福州手工麵線，早期由中國福州的製麵師傅來台傳授技藝，但因製法繁複，如今台灣傳統福州式手工麵線的師傅屈指可數，但在燕巢區一隅，仍然飄傳出傳統福州手工麵線的香氣。

製麵近50年的潘順龍深諳手工製麵的辛苦，一開始不願讓兒子從事這一行，沒有教他製麵技術。直到潘爸爸一次意外受傷不能製麵，促使潘建忠開始摸索製麵之道，過著凌晨三點即起，頂著中午烈日曬麵，一路工作到晚上八點的製麵生活。許多人認為手工製麵不具前瞻性，勸誡他另尋工作，但他觀察到全台福州手工製麵的傳承已經出現斷層，自己若能堅持，必能有所收穫，於是，即使手因拉麵而關節變形，也從不輕言放

棄。

潘建忠說，手工福州麵之所以Q彈好吃，是因麵糰經過雙手搓揉才會顯現彈性。麵體逐漸變軟、適於塑形的過程稱為「醒麵」，每天溫度、濕度的高低都會影響到醒麵的時間與難易，抓好醒麵的時間，才會使麵線好拉、不易斷。從一大團麵糰開始，經過「搓、揉、捏、擠、壓、拉、甩」七大步驟，要使勁出力，講究技巧，才能搓成細細的麵條，再把麵線橫向盤掛到架上曬太陽，場面壯觀。

「福州麵『看』十年也是在看熱鬧！」潘建忠表示，製作福州麵的「眉角」太多，若不是親手碰觸麵糰，搓揉摔壓，經驗無法累積，他足足用了八年時間才使每次製麵的良品率提昇到滿意程

度。曬麵時，更常要靠著經驗法則觀察天氣變化，因為一陣驟雨過後，正在曬太陽的麵條就會付之一炬。手工製麵，是一段需要以時間、汗水鋪就的歷程。

當被問起為什麼要堅持手工製麵時，潘爸爸說，傳統福州手工麵線的口感就是好吃！潘建忠則進一步表示，自家手工製成的福州麵線以鹽防腐，全靠曬太陽殺菌。手工麵線保留了自然麵香，軟中帶Q，口感紮實，是一吃就會愛上的好滋味。一路走來，潘建忠自豪的是，旁人終於不再勸說他找別的工作。潘家父子以好成績證明，對品質的堅持與客戶的支持，便是他們最堅強的後盾。



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