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Unleashing the Economic Vitality of Cities:

2013 Asia Pacific Cities Summit to be held at Kaohsiung Arena, September 9-11, 2013

©English translation: Marie Pelchat ©Photos courtesy of Pao Chung-hui, APCS Committee, HTC Corp.

Kaohsiung City Government announced on June 20 the four major international speakers for the 2013 Asia Pacific Cities Summit (APCS), which will be held September 9-11 at Kaohsiung Arena. The conference will present to an audience of city decision-makers and business leaders ideas and opinions about new economic trends, as well as strategies for governance and administration. The upcoming summit will be one of the most important international gatherings ever held in Kaohsiung, and is also the first time since hosting the 2009 World Games that the city is stepping on to the international stage.

Globalization has heightened competition between cities, which must now rely on knowledge and economic exchanges to achieve urban development anchored in a global perspective, while at the same time emphasizing local characteristics when promoting themselves on the global stage. Consequently, in 1996 Brisbane – one of Kaohsiung's sister cities – launched the Asia Pacific Cities Summit (APCS). Held biannually and hosted alternately by Brisbane and cities in different parts of Asia, the



陳菊市長歡迎全球城市參加高雄舉辦的APCS
Mayor Chen Chu welcomes APCS cities to Kaohsiung.

summit aims to promote good relations between cities, and give local governments, technology experts and business leaders a platform for exchanging information. Each summit attracts over 1,000 participants from the public and private sectors. By hosting the 2013 APCS, Kaohsiung hopes to enhance relations between cities, as well as promote business activities and the tourism industry.

The four keynote speakers at APCS

will be: Cher Wang, chairperson of HTC Corp.; Gunter Pauli, founder-director of the ZERI Foundation and initiator of "The Blue Economy"; Michael Braungart, founder of EPEA International and author of Cradle to Cradle; as well as Ken Livingstone, mayor of London 2000-2008 and a driving force behind the 2012 London Olympics.

Cher Wang will discuss how high-tech industry can create a vibrant urban life by sharing strategies for

product innovation and marketing. Furthermore, she will talk about blue-ocean strategy for innovative cities from her perspective as a businesswoman. Former London Mayor Ken Livingstone will talk about how organizing the Olympics set a new standard in urban development by giving East London – a district formally plagued with poverty, pollution and crime – a chance for renewal.

Michael Braungart stresses the importance of bearing a product's entire life-cycle in mind when designing it, so it can be recycled and reused. Gunter Pauli promotes "The Blue Economy," and believes that innovative design inspired by natural systems can create "blue ocean" business opportunities, thus allowing green industries to shake off their image as high-cost, low-profit sectors reliant on government support. The APCS will include panel discussions under the theme "Green Economies to Blue Economies" by inviting these two speakers to discuss the current state and future prospects of green industries.

啟動城市經濟新動能

「2013亞太城市高峰會」9月9日高雄巨蛋登場

◎文/盧怡如 ◎照片提供: 鮑忠暉、APCS執行會、HTC

高雄市政府日前(6/20)公布2013「亞太城市高峰會」(APCS)四位重量級國際主題講者,將於9月9日至11日齊聚高雄巨蛋,為城市治理者與企業經理人倡議經濟新趨勢,並提供治理與經營策略。這是高雄首次舉辦大型城市交流國際會議,也是繼2009年世界運動會後,再一次登上國際舞台。

為因應全球化造成競爭激烈,城市之間彼此透過知識經濟交流,企求「全球在地化、在地全球化」。因此,1996年開始,高雄的姊妹市布里斯本發起舉辦APCS,每隔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,提供地方政府、科技專家及企業人士分享資訊的平台,每一屆會議都吸引上千位的政府和企業代表參

與。高雄市希望藉由主辦APCS的機會,增加與各國城市交流,刺激商業活動與觀光產業。

APCS四位重量級講者,分別是HTC董事長王雪紅、零排放研究創新基金會創辦人暨《藍色革命》一書作者剛特·鮑利、EPEA環保促進機構化學分部創辦人暨《從搖籃到搖籃》一書作者麥克·布朗嘉,以及2012倫敦奧運的推手前倫敦市長肯·李文斯頓。

HTC董事長王雪紅將以科技產業如何形塑都會生活為題,分享產品創新研發與行銷策略,並以女性企業家觀點,探究創新城市的藍海戰略。前倫敦市長肯·李文斯頓則以主辦奧運帶動都市更新樹立典範,並賦予貧窮、高污染與犯罪率的東倫敦地區重生的機會。

麥克·布朗嘉倡議深綠環境保育,強調產品設計之初就應思考其結束,讓產品得以循環再生利用;剛特·鮑利則推倡「藍色革命」,認為仿效大自然物理定律的創新設計才能創造藍海商機,讓綠色產業擺脫昂貴薄利又需政府扶植才能生存的刻板印象。APCS特別設計雙講者演說,邀請這兩位講者同場探討綠色產業的實踐與前景,進行一場「藍綠世紀對話」。



王雪紅
Cher Wang



剛特·鮑利
Gunter Pauli



麥克·布朗嘉
Michael Braungart



肯·李文斯頓
Ken Livingstone

Kaohsiung promotes the first World Dance Sport Games

◎English translation: Tan Shu-chun
◎Photos by Pao Chung-hui

Kaohsiung will host the first World Dance Sport Games from September 16 to 20, 2013. In order to promote the event, world Standard dance champions Simone Segatori and Annette Sudol, and international Latin dancers, Marius-Andrei Balan and Nina Bezzubova came to Kaohsiung to promote the event and performed at the press conference. Events will include Standard, Latin, wheelchair dance, country, Rock'n Roll, hip hop, salsa, cheerleading and even a Taiwanese dance category. Approximately 700 of the world's best dancers from 48 countries are expected to come and compete.

Standard Dancers Simone and Annette

Simone and Annette have been dance partners for 9 years. They now know each other so well that they can start dancing at a glance. Their moves exude elegance and precision, with smiles that liven up the whole stage. They did a wonderful job of showcasing the charm of Standard dance.

They pointed out a champion Standard dancer must exude elegance in their choreography, attire, posture and great physical strengths. Even if they are in pain, they must still convey great elegance and confidence during performances. They believe if dancers perform with sincerity, the audience will always enjoy the performance.

Latin Dancers Marius and Nina

Marius and Nina have been dance



快四步舞蹈
Quick Step dance

partners for 3 years and clicked right away. Over the years, they have developed a great bond which continues to grow. During performances, their eyes and body movements exhibit great passion. They explained a good Latin dance performance must include clear moves, posture, sense of music and choreography. They also advised Latin dancers to get classical ballet training in order to help them gain a great foundation and develop natural muscular lines. Marius and Nina practice daily and hope that their performances will reflect their bodies and souls.



市長陳菊與世界運動舞蹈總會主席Carlos Freitag共同宣佈「高丹絲」與「司坡雄」擔任宣傳大使。
Mayor Chen Chu and WDSF Chairman Carlos Freitag introducing event mascots Dance Kao and Sport Hsiung

The first World Dance Sport Games
2013 Kaohsiung
Venue: Kaohsiung Arena
(Sep. 16 to Sep. 20)
www.2013wdsg.tw/eng/index.html



拉丁舞者Marius和Nina
Latin Dancers Marius and Nina

The Fundamentals of Dance Sport

The origin of dance sport goes back to 19th century United Kingdom. It began with three categories which included Standard dance, Latin dance and world ten-dance. Dance sport is judged on the sense of music, fitness, coordination, teamwork, stamina, particular style, choreography and aesthetics. Traditionally Europeans would host important celebrations or ceremonies in ballrooms and therefore Dance Sport has a rather celebratory big events and luxurious dance apparel.

運動舞蹈簡介

運動舞蹈源於19世紀的英國，分為3大類：標準舞、拉丁舞和世界十項(10-dance)。歐洲重要的慶典場合會於大舞廳舉辦，標準舞和拉丁舞於這些場合中演出，表演精采毋須贅言，亮眼的舞衣隨著選手表演時在舞廳中快速轉動的步伐，視覺效果十足。另一方面，到大舞廳跳舞也是西方社會的社交管道之一。

第一屆世界運動舞蹈大會在高雄

◎文／侯雅婷
◎攝影／鮑忠暉



輪椅運動舞蹈舞者朱雄聖和陳芃妤
Wheelchair dancers Jhu Sheng-syong and Chen Peng-yu

第一屆世界運動舞蹈大會

地點：高雄巨蛋(9月16至9月20日)
網址：www.2013wdsg.tw/

九月高雄星光熠熠，高雄市將於9月16日至20日舉辦「第一屆世界運動舞蹈大會」，屆時將有來自全球48個國家、近700名頂尖運動舞蹈選手，展現運動舞蹈結合音樂、舞蹈、力與美於一身的非凡魅力。此次比賽項目包括：標準舞類、拉丁舞類、輪椅運動舞、鄉村舞蹈類、Rock'n Roll類、嘻哈舞、莎莎舞、啦啦隊舞及創意台客舞表演賽等。

運動舞蹈的兩組明星選手：標準舞世界排名第一的Simone Segatori和Annette Sudol以及多次國際公開賽拉丁舞冠軍的Marius-Andrei Balan及Nina Bezzubova 5月特地出席「第一屆世界運動舞蹈大會」在高雄的宣傳記者會，選手們精湛的舞技，豔驚四座。

標準舞 體現優雅

Simone和Annette搭檔9年，個性互補的兩人，默契好到只消一個眼神，立刻展開一段舞蹈。在舞廳內，兩人臉上始終掛著愉快的笑容，表演時，隨著音樂，既優雅、流暢又快速地旋轉，但到位的步伐，衣鬚飛揚間，傳遞標準舞迷人

丰采。

兩人表示，標準舞最顯而易見且最迷人的特質是優雅，而優雅包含儀態、衣著和動作，但這項運動卻需要極強健的體力，而為了傳達優雅特質，即便表演時，身體再疼痛，登台時還是只能展露出一貫的優雅的姿態和自信，兩人強調，標準舞只有結合身體與靈魂的表演，方能傳達力量、感動觀眾。

拉丁舞 眼神、動作都熱情

Marius和Nina搭檔3年，Nina形容兩人一拍即合，認識越久，默契也越佳。兩人一上台表演，眼神和動作既俏皮又熱情，偶而還會眨個眼睛，拉丁舞最重要的是每個動作都得非常俐落，此外，拉丁舞演出講究許多面向，包括身體的形狀、音樂以及隨音樂移動的步伐都是展現完美拉丁舞的要素。兩人表示古典芭蕾舞是舞蹈根源，Marius指出，練習古典芭蕾舞會使肌肉線條既自然且漂亮，兩人對於拉丁舞懷抱無比熱情，每天勤於練習，希望能演出反映他們的心和靈魂的作品。



捷舞舞蹈
The Jive

The White Rabbit Entertainment Inc. - An Architect For Animation Dreams

©English translation: Lin Fu-ju ©Photos courtesy of TWR, Pao Chung-hui

The White Rabbit Entertainment Inc. (TWR) is a Taiwanese company specializing in post-production animation effects. The company, named after the white rabbit in Alice's Adventures in Wonderland, hopes to take each audience on an amazing journey as soon as they enter the theater.

Leading the company is CEO Li Chao-hua, who holds a Ph.D. in Computer Engineering from the University of Cambridge. Li says that if Taiwan integrates technology with a culture of digital creativity, the country will enjoy great competitive advantages. Digital creativity in other countries has usually been supported by advanced science and technology, Pixar – a well-known animation company – being an example. While Pixar's engineers develop groundbreaking animation technologies, they regularly publish academic papers to facilitate the advance of industrial technologies. Li decided to chase his dreams after making similar observations. He invited friends with experience in R&D in

Silicon Valley and post-production effects in Hollywood to join him, and they established TWR in January 2011.

TWR places great importance on research and development. The company sees technology as the engine driving the development of digital creativity. TWR is well known for its cloud technology which transforms two-dimensional animation into three dimensions, as well as its specialization in post-production and special effects. To put it simply, TWR can realize a picture in a customer's mind. From beginning to end – from brainstorming, production and special effects to release – every step is handled by specialists. TWR has offices in three time zones around the world, so it can provide international and timely services to the animation industry. By operating 24 hours per day, TWR can enhance its efficiency and productivity.

TWR's production of the Warriors of The Rainbow: Seediq Bale trailer attracted a great deal of attention and opened a door for TWR to handle the 3D



兔將的動畫技術表現出真實毛髮的質感
Simulation of texture techniques used in animation

animation for the new Jackie Chan movie Chinese Zodiac. In Chinese Zodiac, there are many jungle scenes, and in them each leaf must appear three-dimensional with different depths of field. Also, the vines and smoke had to be treated carefully. Making the movie was full of challenges, and TWR collaborated with more than ten companies in six different countries, a process in which cloud technology played a key role.

TWR is undoubtedly one of the brightest stars in the growing wave of digital development and the relocation of production from Hollywood to the Asia Pacific. Many animation engineers want to work for TWR, but the company's Taipei studio has very strict requirements. TWR established its Kaohsiung studio in September 2012, and it is recruiting entry-level employees. Li says there is a huge gap between academia and industrial needs, and that a common problem in the younger generation is a lack of patience when learning new things. He encourages young people to accumulate experience from training and work; learning does not happen overnight, he says. In order to enhance the quality of its staff, TWR provides employees with diverse training, such as lectures given by an effects artist who worked on the recent



執行長李昭樺
CEO Li Chao-hua

movie Captain America: The First Avenger, courses in drawing human bodies, and performing sessions led by an Italian lecturer. The animation industry requires frequent exchanges with people in other countries, so Li also encourages young people to sharpen their foreign-language skills. English proficiency also helps employees become familiar with English-language interfaces in animation software, he points out.

Mentioning that one of his colleagues is very good at illustrating animated cartoon faces based on how a human face moves, Li adds that such specialized and interesting technologies still need a stage. The world of animation goes beyond borders, and TWR hopes to provide a pleasant multimedia working environment for professionals who have versatile skills and who want to show their knowledge and strengths.



員工戴著3D眼鏡檢視動畫
3D glasses used in creating animation

無疑是亮眼的新星，許多想從事動畫工作者都想到TWR一展身手，但台北工作室門檻較高，2012年9月，TWR成立高雄工作室，徵募初階人力，讓更多人得以進入TWR工作。李昭樺坦言，學界與業界需求落差極大，年輕人欠缺學習耐心是普遍的問題，他勉勵年輕後輩，學習不是一蹴可及，必須透過訓練和工作經驗的累積，TWR提供員工多元訓練，比如聘請美國隊長特效師授課、開設人體素描的課程乃至於請義大利講師教授

表演等課程，提升員工素質。而動畫業與國外交流頻繁，他也鼓勵年輕人培養外語能力，在操作英文介面的軟體時也更容易上手。

李昭樺談起，團隊中有位同仁的專業是將動畫裡的卡通臉隨著人臉變化，但這樣專業且有趣的科技卻需要找到發揮的舞台，在想像力無邊界的動畫世界，TWR 期提供愉快的多媒體工作環境，讓每位身懷十八般武藝的專業人得以痛快淋漓地發揮所長。



兔將高雄工作室
TWR's studio in Kaohsiung

兔將創意影業公司 築夢動畫

◎文／侯雅婷 ◎照片提供／兔將創意影業公司、鮑忠暉

來自台灣的兔將創意影業公司，專業是製作動畫後製特效，嚮往《愛麗絲夢遊仙境》的白兔，於是以故事裏那隻白兔為繆思，兔將的英文名字即取自那隻白兔—The White Rabbit(TWR)，希望觀眾踏進電影院，一段奇幻旅程就在眼前鋪展開來。

TWR領軍的是擁有劍橋大學電腦工程博士的執行長李昭樺，他表示，台灣若能結合科技與數位文創，將創造出極具競爭優勢的舞台，借鏡國外數位文創發展，皆以強大的科技為後盾，知名動畫公司 Pixar 的工程師在開發出突破性的新動畫科技時，亦定期發表學術論文，促使產業技術往前推進。這番觀察，讓他勇敢追夢，李昭樺邀集了具矽谷研發和好萊塢後製特效工作經驗的好友加入團隊，2011年1月，成立TWR。



TWR非常重視研發，視科技為數位文創發展的引擎。TWR以雲端2D轉3D的技術、後製和特效的專業而聞名，簡單的說，TWR能將客戶心中的畫面實現，從一個點子，到製作、特效乃至發行一整系列，每個環節都有專人負責。為了更貼近動畫產業的國際性和時效性，TWR於全球三個時區均設有工作室，能24小時運作以提高效率和產能。

TWR製作「賽德克巴萊」預告片引起各界矚目，開啟製作影星成龍「12生肖」3D電影版的機會，影片有許多叢林畫面，每片葉子得繪製立體感和景深，再加上藤蔓和煙霧的處理，挑戰性十足，TWR與10多家公司合作、展開跨6國的作業，雲端科技扮演關鍵的一環。

這股數位發展浪潮方興未艾，再加上好萊塢的案子朝東方發展的趨勢，TWR

Rock Band May Day Promotes Kaohsiung in Hong Kong

◎English translation Lin Yi-chun

◎Photos by Jhuang Yi-chang, Pao Chun-hui, Kang Chun-cai

Over the last few years Kaohsiung's tourism has steadily increased. People come to enjoy its culture, music, food and international events. With over 80 direct flights a week from Hong Kong, it has also become a popular getaway for Hong Kong residents. In 2012, Kaohsiung saw a 20% increase in tourism to over a million visitors. With 300 days of sunshine a year and an average temperature of 24°C, Kaohsiung is just what travellers are looking for. Kaohsiung City Government plans to increase its marketing and anticipates visitors from Hong Kong will continue to increase. They also believe tourism will boost the local economy and the city's hospitality industries.

In June 2013, Asian iconic band May Day and Kaohsiung's Deputy Mayor Li Yung-te, went to Hong Kong to promote Kaohsiung's famous fruit delicacies. They held a press conference and made Kaohsiung's famous shaved ice treat "Hai Zhi Bing" (Ocean Ice). They also discussed the best things to do and where to enjoy Kaohsiung's best delicacies. It was also a great opportunity to promote the 2013 Asia Pacific Cities Summit (APCS) which will be held in Kaohsiung in September.

Rock band May Day will be headlining at Glory Pier, for the "APCS Kaohsiung Night" on September 10th. They admit they too have fallen in love with Kaohsiung's charm. "There are ten thousand reasons to visit Kaohsiung," Vocalist Ashin told the people in Hong Kong.

He is also looking forward to the "APCS Kaohsiung Night" and is excited to be playing in front of thousands of visitors from approximately a hundred cities. "We hope to give them a memorable time in vibrant Kaohsiung."

For people looking to enjoy Kaohsiung's cuisine, May Day's Bass Guitarist Masa recommends the food guide. "It is Greater Kaohsiung's most complete Gourmet Guidebook!" he exclaims. "The wonderful food makes people not want to leave", adds vocalist Ashin who tried three stalls in just one of his breaks, while working on a film in Kaohsiung. "The Gourmet Guidebook is so comprehensive a person would need at least half a year to try all the delicacies. Kaohsiung is a great place to enjoy gourmet food!"

During APCS 2013 business leaders, heads of governments, experts and scholars will meet in Kaohsiung. They will come from cities all over Asia Pacific, to discuss issues such as business, the environment and culture. There will also be a summit on strategic urban governance. It is a great opportunity for Kaohsiung to network and partner with

other cities in the region. The event allows for cities to come together, share

common interests and exchange initiatives on sustainable development.



體驗迷人的高雄港
Kaohsiung's charming port



副市長李永得、五月天以高雄特產水果、蜂蜜，聯手調配巨大的高雄夏日消暑聖品「海之冰」
Deputy Mayor Li Yung-te and May Day promoting shaved ice "Hai Zhi Bing" made from Kaohsiung's local fruit

五月天赴香港行銷 高雄美食打頭陣

◎文／盧怡如

◎攝影／莊宜昌、鮑忠暉、康村財

高雄魅力，連亞洲天團「五月天」都深深著迷！主唱阿信形容，「有著一萬個去高雄的藉口」。今(2013)年6月，五月天和高雄市副市長李永得

帶著高雄特產水果到香港召開記者會，並聯手調配巨大的高雄消暑聖品「海之冰」，向香港和中國大陸的朋友推薦高雄好吃、好玩的「內行玩家行程」。

高雄9月將舉辦2013亞太城市高峰會，除了邀請大家共襄盛舉，也迫不及待宣

布一個令歌迷興奮的消息：五月天將於9月10日在光榮碼頭的「APCS高雄之夜」壓軸演出！阿信說，「亞太城市高峰會將有百大城市、千名貴賓蒞臨高雄，我們很期待在『高雄之夜』的演出，希望大家跟我們一樣，能在高雄這個充滿活力的城市留下難忘的回憶。」

五月天也強力推薦剛上市的大高雄美食攻略完全制霸「美食書」。貝斯手瑪莎興奮地說，高雄小吃美食最讓人流連忘返；阿信補充，拿到書後忍不住利用到高雄拍片的空檔，立即找了家小吃

品嚐，他強力推薦：「這本書太完整強大了，全部吃完至少要在高雄待半年，歡迎所有人到高雄品嚐美食！」

近年高雄以文創、音樂、飲食及國際活動吸引許多國內外遊客，也因為香港直飛高雄航班每週超過80個以上，飛行時間僅70分鐘，成為港人熱門短線旅遊聖地之一。李永得說，「去年高雄觀光人次增加近一百萬人次，成長達兩成，加上一一年日照時間長達300天，年平均溫24度，氣候宜人，非常適合觀光旅遊。」高市府預計這波行銷將吸引更多香港遊客來到高雄，同時帶動食宿、購物等周邊觀光產值。

亞太城市高峰會是政府首長、商界領袖、專家學者以及青年專業人士引領企盼的盛事，高雄將匯集亞太城市的政治、經濟、環境、文化等議題趨勢，從城市治理策略思考，尋求國家與市民的共同利益與永續發展之道。



五月天向香港的朋友推薦高雄好吃、好玩的「內行玩家行程」

May Day promoting Kaohsiung's delicious food and fun places in Hong Kong



五月天親自體驗並強力推薦！《高雄美食攻略完全制霸》狂搜高雄美食，超過1000家超級店家、1500道頂級美味！用美食玩高雄，成為時下最夯的事！

May Day promoting the Gourmet Guide book

Touring around Cijin: Cijin's Cycle Paths and Local Treats

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

Cijin is one of Kaohsiung's most popular attractions for visitors. It boasts a long coastline with several beaches and a great place for cycling enthusiasts. It also features a variety of seafood restaurants and vendors. There are also some great historical relics. Recently cycling paths have been developed, so visitors can conveniently follow bike paths past some of Cijin's greatest places to enjoy Cijin's scenic beauty. The Ocean View bike paths combined provide cyclists seventeen kilometers (nearly 11 miles) of routes. The Street Bike Path passes by some of

the district's most delectable restaurants and some of Taiwan's historical architectural relics. Visitors are encouraged to try the many wonderful treats and take in its historical places.

The first restaurant people often miss is Pepper's Handmade Fish Noodles, which has been in operation for 30 years. The noodles are extremely unique and are made from special fish dough topped with a clear broth of pork bones, chicken frames and vegetables. Another specialty is crispy fried dumplings. All dishes are unique to the restaurant and innovations created by the owner.

Another delectable treat that can be found on the Street Bike Path is Mrs. Puff's "Pengsao" Sweet Potato Puffs.

This popular local sweet treat includes a generous scoop of sugar wrapped and fried in sweet potato dough. It is bubbly and crunchy with hot thick sugary syrup inside. It is popular with locals so that there is often a line up.

Another great favorite of Kaohsiung is shaved ice. Genlai's Snowflake Shaved Ice will provide just the treat cyclists are looking for after they have been riding in the hot sun. The shaved ice is made of frozen diluted milk and is fluffy and light.



胡椒手工魚麵
Pepper's Handmade Fish Noodles

Toppings include: red bean, cream of strawberry, passion fruit syrup and smoky plum preserves.

The route also passes by Cihou Lighthouse and Tien Hou Temple, which is a 300-year-old historic monument. Although it is a short hike to these historical sights, there are great views of Siziwan Beach, Chai Mountain and Kaohsiung's Port. Cihou fort is a little further along the hiking trail, where is surrounded by Chinese-style barracks.

The Coastal Bike Path will take about one full day to complete. Sights include Windmill and Seashore Parks. Both are on the shore line and great places to take a leisurely stroll. They are also great places to enjoy Cijin's magnificent sunsets.



槳嫂蕃薯椪
Mrs. Puff Pengsao
Sweet Potato Puffs

Pepper's Handmade Fish Noodles
44 Tongshan Rd., Cijin Dist., Kaohsiung City
Telephone: (07)571-1711
Business Hours: 10am to 8pm (Closed on Tuesdays)

Mrs. Puff Pengsao Sweet Potato Puffs
Vendor located at Miaocian Rd. and Tongshan Rd. intersection
Telephone: 0930-838-397
Open daily at 2:00pm

Genlai Snowflake Shaved Ice
115 Miaocian Rd
Opens daily at 10am



「旗後燈塔」為三級古蹟，是磚造八角形巴洛克式的白色建築。
Historical Cihou Light House in baroque-style



「旗後砲台」為二級古蹟，門楣上的「威震天南」，以及牆上磚砌相對的聯字，都值得令人細細品味。
Historic Cihou Fortress' stone carving, "Unparalleled Power of the South of Heaven" and brick "double joy"

內行玩家行程 吃+玩=美食+塑身?!

◎文/盧怡如 ◎攝影/鮑忠暉

享受美食也能享「瘦」?! 關鍵就在交通工具! 旗津景點與小吃全台知名，還有全長17公里的「旗津環島踩風自行車道」，擁有完善的沿海自然景觀設施，同時也讓身體運動舒活一番，體驗慢活旅程。自行車道由兩條「街道線」與「海岸線」為主，「街道線」可以品嚐美食，「海岸線」則可飽覽海岸風光；現在先走「街道線」，品嚐幾道隱藏版巷弄美味!

胡椒手工魚麵

擁有30年手工魚麵的獨到功夫，每天以新鮮狗母魚，歷經刨肉、去骨、打漿等手工製作，湯頭用大骨、雞骨、蔬菜熬製2小時，味道清香鮮甜，魚麵口感富有嚼勁、Q彈耐煮。還有油炸香酥魚餃，油炸後色澤呈現金黃色，咬起來香

酥Q嫩，有魚餃或蝦餃兩種口味，是老闆獨創的招牌料理。

槳嫂蕃薯椪

路邊小吃攤居然人多到要發號碼牌? 簡單的蕃薯包著糖粉，經過油炸起鍋後，外表呈現金黃色，內陷糖粉受熱成糖漿，輕輕一咬，酥脆爆漿的口感，真是人間美味，不過……小心燙啊!

根菜雪花冰

雪花冰口感綿密細緻，本身就有些許甜味，但不會像冰淇淋一樣越吃越渴，是夏日最受歡迎的冰品，更適合當作單車旅遊的消暑聖品。店內口味有紅豆、草莓牛奶、百香果、烏梅等10餘種，任君挑選。

祭過五臟廟，走訪位於廟前路、擁有300多年歷史的「天后宮」後，開始自

行車慢活行程，分為「山線」與「海線」。山線走通山路、旗下巷，跟著指標往右步行到「旗後燈塔」，遠眺西子灣、柴山，整個高雄港灣美景盡收眼底；隨後再沿著步道往上走，沿著樹林下階梯到「砲台」，欣賞中國風格的營區建築。

海線行程則沿著「海岸線」自行車道往南到「風車公園」散步，稍做歇息，再騎車往回抵達「海岸公園」與「海水浴場」，踩著沙質細軟的沙灘，迎著海風，聆聽浪花拍打沙岸的樂音，在夕陽餘暉、彩霞滿天之中，結束充滿美食與運動的旗津一日遊。

胡椒手工魚麵

通山路44號
TEL: 07-5711711
營業時間: 10時~20時(每週二休)

槳嫂蕃薯椪

廟前路與通山路口
TEL: 0930-838397
營業時間: 14:30開賣

根菜雪花冰

廟前路115號
營業時間: 10時~22時



旗津海水浴場
Cijin beach



A Legend in the Making - Kaohsiung New World Hand Puppet Troupe

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

Hand-puppet shows are a fundamental element in Taiwanese folk culture. Originating back in the middle of 17th century in Quanzhou, in the mainland Chinese province of Fujian, hand puppetry was brought to Taiwan by early Fujianese settlers. These performances were popular because they used to be a major form of entertainment. In religious ceremonies, puppet shows were performed to honor gods. They also served to transmit culture and history from one generation to another at a time when most people were illiterate. Today, hand-puppet shows are still often performed, but the stories have veered away from the traditional repertoire of classic novels and folk legends. The language has become more contemporary, and the stories are highly imaginative. The hero always survives impossible ordeals and lives to triumph, while the villain always gets his comeuppance. The stage comes alive with sound, light, and other special effects, so the wild make-believe is as convincing as possible. In hand-puppet performances, onstage-offstage interaction is traditional, and today's audiences are as engaged as ever, heartily cheering the hero while jeering the villain. And love for the form passes from one generation to the next.

The Kaohsiung New World Hand Puppet Troupe was established in 1970 by the Wang family, and is currently

managed by the family's second- and third-generation, Mr. Wang Tai-lang and Mr. Wang Jheng-ci, respectively. The father-and-son team work closely to realize their shared vision to modernize hand puppetry, and make it relevant rather than nostalgic. For these two, there are no boundaries when advancing the transformation of the art form. Recently, they added magic and Sichuan opera's "face changing" technique to their shows. Their efforts have been rewarded; their shows are very popular, and they perform to full houses of excited fans who are with them all the way.

The senior Mr. Wang grew up watching his father operating puppets, and he knows everything there is to know about hand puppetry. Because he loved such shows so much, he became an apprentice at 13, and by the time he was 14, he was already performing roles requiring lines. These are the most challenging type of role, and

變臉小生
Master Face
Change



aptitude for it. A show usually lasts three hours, during which the puppeteer must perform all roles, be the male or female, old or young, kind or sarcastic, somber or comic. Everything depends on the breathing techniques, voice skills, and stamina of the puppeteer.

Mr. Wang Tai-lang says that as the troupe has become more successful, he occasionally spots a few "colleagues" from other troupes in the audience. But

there are things that cannot be mimicked simply by watching. As soon as Mr. Wang picks up a puppet, one can see the difference. A performance puppet is usually 90 to 100 cm (35 to 39 inches) tall; the face is extremely detailed

including eyes that can blink. The hair, makeup and costumes of the puppets are styled by specialists; preparing a puppet is as expensive as dressing a human star. New World is the only puppet troupe that performs on open stages at this level of complexity.

The current hit show is based around the Sichuan opera "face changing" technique, and the lead puppet is named Master Face Change. Designed and made by New World, it requires two puppeteers when performing. Currently this role is taken by Mr. Wang Jheng-ci and his uncle, Mr. Wang Yi-lang. Each role has an opening line to announce its stage entrance, and Master Face Change's is this:

"Do not wonder if I a man or a woman, see me as the wonder known as Master Face Change."

The "face change" technique depends on speed; with a swoosh of his sleeve, Master Face Change wears a different mask and a different identity. It is a challenge for the puppeteers, but a very successful role wildly popular with audiences.

A puppet troupe is like a big family, and everyone has his or her responsibilities. When the troupe is touring with a stage 60 Taiwanese feet in size (about 18m), it usually means 16 members and 40 to 50 puppets are on the move. There is a truck for equipment, plus a vans and sedans for accessories, people, and puppets. In addition to the actual show time, the stage takes about five hours to set up and two hours to dismantle, so an average working day usually does not end until wee hours of the morning. But their love for the art keeps the troupe members going. The thunderous applause from the audience when the curtain falls is the force that propels them to keep developing new shows.

高雄新世界掌中劇團 寫傳奇

◎文／侯雅婷 ◎攝影／鮑忠暉

創 立於1970年的「高雄新世界掌中劇團」，現由第二代的王泰郎和第三代的王政祺共同擔綱演出，劇團朝布袋戲現代化方向經營，不斷創新表演方式，最新推出表演融入川劇變臉和變魔術，叫好又叫座。

布袋戲是台灣庶民文化不可或缺的要角。源於十七世紀中國福建泉州的布袋戲，在台灣發揚光大。為了迎神和謝神衍生的廟口野台戲給了布袋戲職人一片璀璨舞台，在表演者和觀眾互動之中，文化生根。台灣布袋戲在俠義的框架下，打不死的主角結合武打和天馬行空的情節，搭配炫目的聲光特效，舞台效果十足。台灣布袋戲以

當代的語彙和造型演出，貼近觀眾的生活，賦予布袋戲嶄新風格。

王泰郎從小看著父親操作布袋戲，嫻熟布袋戲演出，興趣使然，13歲正式拜師學藝，14歲即挑大樑，擔任最具挑戰性的口白師傅一職，口白師傅這一職可不是人人都捧得起的飯碗，一場3小時的戲碼，口白師傅靠著聲音的變化演繹生、旦、淨、末、丑場上全部角色，得一氣呵成，沒有中場休息，全憑丹田功夫。

王泰郎表示，劇團的口碑演出，吸引滿載的觀眾之外，同業也會到場觀摩。他拿起一尊90-

100公分
高的精緻
布袋戲偶主

角，木刻的臉龐維妙維肖，眼睛會眨、造型講究，戲偶從髮妝到鞋子，皆由專人打造，造價不斐，高雄新世界是唯一一團將這樣等級的戲偶搬上野台演出。

高雄新世界最新的口碑演出是可換16張臉譜的川劇變臉，為劇團籌畫多年的鉅作，團員自製專門負責變臉的木偶「變臉小生」，演出時須由二人通力合作，由王政祺和叔叔王義郎擔綱演出，布袋戲要角出場時都有一段口白，觀眾得以由口白一窺劇中人的個性，王泰郎針對這尊木偶設計出一段口白：「是男是女無人知，天下第一奇『變臉小生』」，叔姪二人聯手操偶，木偶在變臉之際會用手袖略略遮住臉，一眨眼的功夫，即換上不同的面具，速度之快，讓人嘆為觀止，操偶者身手不凡，走下台貼近



新世界團員懷抱著職人的熱情
The passionate New World Troupe

A Style of Her Own: Self-taught Artist Liu Yi-lan

◎English translation: Peng Hsin-yi

◎Photo by Syu Jhe-wei

Ms. Liu Yi-lan's story is certainly an impressive one. She once made a living picking bamboo shoots and selling them in the traditional markets; however, with the huge hit "it", she became a highly renowned portrait artist. Although she has never received any former art training, she has hosted many extremely successful exhibitions. She has even caught the eye of celebrated art critiques such as Mr. Chiang Hsun who described her paintings as "radiant and sexy but with a touch of sadness".

At the age of twelve, Ms. Liu's life changed after her father passed away. She became sensitive and melancholy. By the time she was twenty, she was already married. Although marriage provided her with all her material needs, she began to feel there must be more to life than just having possessions. She began painting as a way to express herself and channel her feelings. Today, she inspires many through her paintings. She feels painting is a language that transcends borders, culture and even race. She feels it is a method of communication that transcends time and space, touching lives without scrupulous effort. Painting has provided her with healing and strength and believes it will continue to do so for as long as she lives. An autobiographical documentary about Ms. Liu was



recently produced by renowned film director Mr. Lu Yan-jhong, capturing the personality behind the popular art work.

Ms. Liu is an avid reader, and books have been her main source of inspiration. She has worn many hats; she is not only as an artist but also a wife and mother. Reading has turned her into the humble person she is today. She has a lot of respect for people and their individuality. She chooses her words very carefully and makes sure those around her feel comfortable.

Ms. Liu's portraits feature fashionably-dressed characters with big, exaggerated eyes. They are profoundly expressive, somber and full of sorrow. Her art draws on topics she is familiar with such as Asian themes. She feels life is a work in process and continually developing and believes she still has not

produced her greatest master piece. Ms. Liu has been painting for fifteen years and has works exhibited at the Kaohsiung Museum of Fine Art and the Academia Historica. But Ms. Liu believes her art will continue to evolve and is always striving to take her work to higher levels.

Ms. Liu's work is now on display at the "Mona Lisa in Taiwan" exhibition at the Kaohsiung Museum of Fine Arts from until September 15th. Ms. Liu's works, along with eighteen other contemporary artists paint modern interpretations of the world-famous Mona Lisa. Admission to the exhibition is free of charge.

自成一家 畫家柳依蘭

◎文／侯雅婷 ◎攝影／許哲維

關於畫家柳依蘭，有人著墨於她從傳統市場的醃筍工成為畫家，有人以素人畫家形容她，而影響她甚鉅的知名藝術評論家蔣勳曾以「大器、燦爛、冶豔，還帶點憂傷」形容她的油畫作品，導演盧彥中甚至以她的故事為題材拍攝紀錄片，她畫作中無法複製的獨特性，讓佇立在畫前的觀眾感受深刻。

她畫的人物像總有著超大的眼睛，大器中流露嚴肅、憂傷的神情，且打扮入時，有著濃濃的東方味。柳依蘭坦誠，畫裏反應她心靈狀態的空間。柳依蘭12歲時喪父，形成她敏感、憂鬱的人格特質，20歲時嫁作人婦，生活無虞，但柳依蘭認為人生不能只有這樣，直到投入畫畫，在畫作中表達自我，搭起了與外界溝通的橋樑。柳依蘭認為，透過畫作可以跨越國界、文化、種族地交流，甚

至跨越時空的觸動更多人的生命，這對自幼體會生命無常的她而言，是種療癒，畫畫帶給她力量，她因此不斷創作。

非學院出身，柳依蘭靠著大量閱讀汲取創作的養份，無形中也給了她對生命的包容和生活的智慧，現實生活中她是媳婦、妻子和母親等多重角色合於一身，但閱讀使她謙卑，和人溝通時，她選擇對方能接受的語彙與人相處，恰如其份地扮不同的角色。她說人一生像一件作品，追求不同階段的突破，相信有一天孕育出代表作。作畫15年，她的作品被高雄市立美術館、國史館典藏，她期許自己的畫作不斷進步。

想欣賞柳依蘭的畫作，即日起至9月在高雄市立美術館展出「我們都是蒙娜麗莎—當代篇：蒙娜麗莎MIT」，一睹柳依蘭和其他18位畫家精彩演繹蒙娜麗莎。

American percussionist Kevin Lee Romanski

◎English translation: Tan Shu-chun

◎Photo courtesy of Kevin L. Romanski

Kevin Lee Romanski is an American percussionist who has been living in Kaohsiung since 2006 and has a Taiwanese wife. He teaches at the Department of Performing Arts in Shu-Te University. He also recently became a father for the first time. Although he is a busy teacher and family man, he still takes time to get know the local culture.

Kevin feels his Chinese has improved greatly since he began teaching music history at Shu-Te. In order for his students to fully comprehend the class, he began lecturing in Chinese. At first, his wife helped him put together notes in pin-yin so his pronunciation would be correct. However, after a few classes, he was able to do it without the help of the notes. He even speaks a little Taiwanese to help elaborate his point.

Kevin explained how different percussion instruments have different rhythm patterns. He particularly likes the xylophone because it allows for a wider range of musical expression. In Taipei, there are fewer xylophone players than piano players, so his xylophone concerts have become widely

renowned. He has held numerous xylophone concerts around Taiwan and incorporates a variety of music in to his shows, including pop and Broadway. He also makes sure he strikes the correct balance between classical and pop, in order to entertain audiences that enjoy a

wide range of music.

Kevin enjoys Kaohsiung's warm weather, affordable prices and simplicity of the city's street layout. Kevin also has a favorite local diner where he has inspired a dish. The eatery chef customized Kevin's favorite dish

pineapple and shrimp fried rice. The pineapple and shrimp fried rice is so good that the owner put it on the menu. He is really excited about this. Kevin enjoys his life in Kaohsiung City.

改變中文菜單的擊樂演奏家——李凱文

◎文／侯雅婷 ◎照片提供／李凱文

美籍擊樂演奏家李凱文是高雄女婿，2006年定居高雄，任教樹德科技大學，學校對他而言像個大家庭，隨著學生人數漸增，他也越來越忙碌。初為人父的他，細細領略跨文化的趣味。

當被問起上課都以英文授課嗎？凱文說，因為教授一門音樂史課程，中文因而突飛猛進，為了讓學生充份了解授課內容，在太太協助之下，他將中文發音寫成英文小抄，強記中文，每堂課都以字正腔圓的中文深度剖析教材，幾次音樂史的課程之後，他發現自己可以丟掉小抄，說著流利的中文，他偶爾夾帶一點點台語能更傳神地表達語意。

談起凱文擅長的擊樂演奏，他特別醉心木琴演奏，他認為許多打擊樂器所發出的節奏強度不一，木琴能賦予音樂更寬廣的表達空間，而學習木琴的人數也遠低於鋼琴，讓他的木琴音樂演奏更容易脫穎而出。在台舉辦多次室內音樂演奏會，並結合流行音樂和百老匯式的秀

場演出，期以豐富的演出內容，吸引現場佳賓，他更留心演奏曲目的安排，在精英音樂和大眾音樂間取得平衡，避免太嚴肅的音樂讓聽眾情緒緊繃，或是太放鬆的音樂讓聽眾進入夢鄉。

居住高雄8年，凱文喜歡高雄陽光高照的好天氣、便宜的生活開銷與井然有序的棋盤式街道。談起在地的飲食經驗，他常造訪一家台式炒飯的小店，老闆特別為他客製化鳳梨蝦仁炒飯，由於滋味太棒了，還被正式列在菜



單上，說起他改變菜單這件事，他深深地引以為傲。他也分享，他通常會在附近購買一杯涼飲、一份雞蛋糕來搭配他最愛的鳳梨蝦仁炒飯，這些在高雄生活中的小片段令他非常滿足。

An Aroma that Travels through Generations

Gangshan's Fermented Soybean Paste with Hot Pepper Sauce

©English translation: Peng Hsin-yi

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Fermented soybean paste is a quintessential flavor in the food memories of a whole generation of Taiwanese. Its smell and taste tugs on the hearts and stomachs of every member of the family.

In Taiwan, Kaohsiung City's Gangshan District is renowned for its fermented soybean paste. In fact, it's one of the district's "Three Treasures," the others being lamb stew and honey. But not many know the history of this beloved condiment.

Back in 1949, when the Republic of China government moved to Taiwan, the ROC Air Force Academy relocated to Gangshan. Along with the academy came air force officers and their families. Since many of them were originally from mainland China's Sichuan Province, they brought to their new home the flare of Sichuan (often spelled Szechwan) cuisine.

The oldest brand of fermented soybean paste in Gangshan is Chibin, and it really did start in a grandmother's kitchen. The current owner, Mr. Yuan Zhen-gang, says that back then, fermented soybean paste was not available in Taiwan, but his Grandma was able to replicate the taste from home.

Like all military families, they received monthly



來高雄必買的伴手禮—岡山豆瓣醬
Gangshan's Fermented Soybean paste makes a wonderful take-home gift.

rations of grains and legumes from the government. Grandma Jin accumulated several months' worth of soybeans, and with a small amount of yeast



豆瓣醬對料理提味有畫龍點睛的功效。
The bean paste is an indispensable partner to many culinary creations.

she had brought with her from home, she managed to produce the first batch of paste in Taiwan. As word got around, neighbors started asking Grandma Jin to make some for them. It eventually became a family business. Mr. Yuan and his wife, Ms. Huang Siao-feng, both grew up watching Grandma Jin perform this labor-intensive process over the years, never deviating from the original recipe.

That elusive "umami" in fermented soybean paste comes from the fermentation process. The proteins in soybean are transformed into amino acid, making it a delicious and nutritious addition to practically any dish.

The key to perfect bean paste is the fermentation process. First, the beans are rinsed and cooked in a steamer, then left to cool. Yeast is blended in after the beans have cooled to room temperature. The mixture is then kept in a well-ventilated room for seven days with the it), the



temperature controlled to 26 – 28 degrees Celsius (78.8 – 82.4 Fahrenheit), the optimal temperature for yeast growth. The beans are gently massaged by hand, to ensure each bean is coated with yeast, before being sealed in jars that stand in an open courtyard. The work does not stop there. Over the following 180 days, each jar needs to be stirred periodically. The bean paste is boiled and vacuum-packed into sterilized glass jars, finally becoming the condiment we are so familiar with.

Ms. Huang says good bean paste can hold its own without any embellishment. It is best to pair it with simple food. You simply use it as a dip with plain mantou (Chinese steamed bread). The bean paste is an indispensable partner to many culinary creations. If you eat lamb stew in Gangshan, the default sauce is fermented bean paste. It is also a wonderful companion to seafood; the salt and spice in it making fresh seafood taste even sweeter.

Making bean paste the traditional way is backbreaking work, and at one point Mr. Yuan almost gave up. But he could not let go of the emotional bond tying him to the memory of Grandma Jin and his parents. He says he grew up "steeped in a bean paste jar". Instead of quitting, Mr. Yuan is planning to open a museum dedicated to his product, so that visitors to Gangshan can learn how a Sichuanese condiment became a Taiwanese favorite, and how a family's love for food became part of Gangshan's best offering to the world.

萬里飄香 岡山豆瓣醬

◎文／陳美鳳 ◎攝影／鮑忠輝

在許多台灣人的記憶中，阿嬤的灶腳總有一罐豆瓣醬，一打開它，香醇的幸福味牽動全家人的心，其中最知名的是高雄岡山豆瓣醬，是岡山名產三寶之一。

政府遷台後，空軍官校在岡山復校，定居岡山的軍官眷屬多為四川人，因此讓豆瓣醬有了連結的時空背景。以岡山老字號的志斌豆瓣醬為例，來自成都的晉奶奶為了養家糊口，在物資缺乏的年代，晉奶奶把每月配給的黃豆存到一定數量，用家鄉帶來的豆麴作菌種，製作四川風味的豆瓣醬。後來街坊鄰居要求幫忙製作，讓打著志斌名號的豆瓣醬，逐漸做出口碑。目前由第三代袁振剛、黃小鳳夫婦經營，看著奶奶對豆瓣醬的堅持，絲毫不敢懈怠，遵循古法手工製作，保留傳統的家鄉味。

豆瓣醬主要原料是富含蛋白質的「黃豆」，經過自然發酵後釋放出氨基酸，不僅營養成份高，更是造就了豆瓣醬的獨特風味！製作好吃的豆瓣醬重點在麵菌發酵的步驟，首先是清洗及蒸熟黃豆後放涼，經過培菌七天，除了保持空氣流通，溫度要控制在26-28度，以免太冷或太熱破壞菌種。下缸前還要經過雙手搓揉按摩，讓菌種搓散並平均包覆豆子，才算培菌成功。接下來是入甕釀造，在發酵的180天使勁攪拌均勻每一醬缸，使其發酵至熟成，最後再經調味、煮沸、真空裝瓶與殺菌後，就是大家熟悉的豆瓣醬！

老闆娘說好吃的豆瓣醬在簡單的食材中，更能將豆瓣醬的魅力發揮淋漓盡致，例如拿一個白饅頭沾著吃，就讓人吮指回味！豆瓣醬對料理提味有畫龍點睛的功效，來到岡山品嚐羊肉，搭配在地的豆瓣醬，可說是絕妙組合。另外海鮮類與豆瓣醬也是超麻吉，濃醇

的黃豆香能襯托出海鮮的甘美。

製作傳統手工豆瓣醬十分辛苦，袁老闆曾有放棄的念頭，但看著奶奶、父母一步一腳印，讓豆瓣醬產業在岡山生根，想到自己從小就是在醬缸長大的孩子，對於豆瓣醬總比別人多一份特殊的情感，為了發揚光大祖傳的豆瓣醬，未來將籌建「豆瓣醬故事館」，製作豆瓣醬不再只是一個生產活動，更是岡山文化的一部份。

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攪醬是考驗體力與耐力的工作
Stirring bean paste is physically demanding work.

Chibin Fermented Soybean Paste
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