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Mayor Chen Chu Leads Delegation to Hong Kong's International Travel Expo

◎English translation: Peng Hsin-yi

◎Photos courtesy of Tourism Bureau

In 2013, Kaohsiung welcomed over 400,000 tourists from Hong Kong and Macau. In 2014, each week there were 82 flights from Hong Kong to Kaohsiung. Kaohsiung City Government hopes this increase in flights will encourage more tourists from Hong Kong and Macau, to come and explore Kaohsiung.

On June 13, Mayor Chen Chu led a delegation to promote Kaohsiung at the 2014 International Travel Expo in Hong Kong. While she was there, Mayor Chen went to Hong Kong Tramways' headquarters to announce the launch of two tramcars bearing advertisements of Kaohsiung. Mayor Chen hopes this promotion will give the people of Hong Kong a greater appreciation of Kaohsiung.

Kaohsiung is a harbor city, surrounded with beautiful mountains and rivers. It is a bustling metropolis that also has a country side that enjoys a slower pace of life. There are so many things to do in Kaohsiung. When visitors



陳菊市長(中間者)出席2014香港國際旅展。
Mayor Chen Chu (center) at Hong Kong's 2014 International Travel Expo

come to Kaohsiung; there is always something new to discover. Mayor Chen welcomes tourists from Hong Kong and hopes visitors will be charmed by this colorful and multifaceted city.

This year, Kaohsiung's Tourism Bureau endeavors to utilize various forms of transportation to launch several

advertising campaigns. Highlights include both Kaohsiung's unique and natural landscapes, as well as its romantic urban areas. Some of these campaigns include: "Take me to the Moon" - Tianliao Badlands, "A Trip to Fantasy Land" - Pier-2 Art Center and

"Passion for the Water and Land" - Hamasen Cultural Park. They have also developed tours of Shou Mountain's LOVE Observatory (famous for its night view), the Love River and a tour of Maolin, which includes the opportunity to see its famous purple crow butterflies. The City Government has even organized activities such as "Farmer for a Day" and "Fisherman for a Day". These activities provide visitors the opportunity to experience what is like to do these types of jobs and allow individual travelers the opportunity to design a more exciting and customized itinerary.

Kaohsiung hopes the number of visitors from Hong Kong will continue to increase. The city government has developed several advertising campaigns, some of which have been posted on the side of two of Hong Kong's historical tramcars. Mayor Chen also hopes she can continue to find new ways to draw attention and attract an increased number of tourists to come to this beautiful city.



陳菊市長宣告兩輛裝置高雄觀光形象廣告代言叮叮車啟用上路。
Mayor Chen Chu announcing the launch of tramcar's Kaohsiung advertisements

陳菊市長率團參加 2014香港國際旅遊展

◎文/黃大維 ◎照片提供/觀光局

2013年港澳遊客至高雄觀光人數突破40萬人，今(2014)年香港至高雄每週開闢有82航班，高雄市政府期能吸引港澳旅客前來高雄旅遊，高雄市長陳菊於6月13日領軍高雄行銷團，參加香港舉辦的國際旅遊展。陳菊市長此行，也前往香港電車

總廠宣告兩輛裝置高雄觀光形象廣告代言的叮叮車啟用上路，期傳遞給香港民眾美好的高雄意象。

陳菊市長表示，高雄市擁有海港特色，也有山河自然美景，兼具現代都會及鄉村田野慢活的城市魅力，造訪高雄可以有許多不同的旅遊體驗。陳菊市長歡迎香港遊客造訪高雄，期待香港遊客能體驗繽紛多彩、魅力十足的高雄市。

今年，高雄市政府觀光局整合更多在地資源，規劃出充滿野趣體驗與愛戀感動的四條旅遊行程，精彩的行程包括：

田寮惡地的「私奔月球」月世界遊覽區、駁二與哈瑪星文創園區的「奇幻旅行」、壽山夜景LOVE觀景台與愛河河畔浪漫的「水岸愛戀」和茂林賞蝶「花蝶祈福」等四大主題套裝遊程，此外還有不一樣的農、漁家生活一日樂遊體驗，提供港澳遊客選擇，方便遊客可以自由規劃行程。

另外，為吸引眾多香港遊客到高雄旅遊，市府也透過擁有百年歷史的香港叮叮車車體的高雄形象廣告，相當有吸睛效果。

Kaohsiung City Government signs a MOU with Netherlands' SBS Center

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

On June 17, Kaohsiung City Government signed a Memorandum of Understanding (MOU) with Netherlands' Sustainable Building Support Center (SBS). The significant collaboration between Kaohsiung and various international partners prove Kaohsiung's ever growing sophistication in the development of its sustainable Green

architecture. Mayor Chen Chu stated that such projects emphasize environmental architecture such as zero-carbon building, sustainable development training programs and Green Technologies. These types of agreements are increasing Kaohsiung's opportunities to collaborating with international organizations.

高雄市政府與荷蘭SBS永續建築中心簽訂合作備忘錄

◎文/黃大維

◎攝影/鮑忠輝



陳菊市長(中間者)與荷蘭SBS的代表簽備忘錄。
Mayor Chen Chu (center) signs MOU with SBS' representatives.

高雄市政府於6月17日與荷蘭SBS永續建築中心簽訂永續建築實踐合作備忘錄，陳菊市長表示，這項協議加強雙方在零碳建築、永續發展培訓課程等相關技術交流，象徵高雄的永續綠建築成就躍上國際，並提高市府與國際組織間互動與交流。

New Bike Bridges Show the City Puts People First

◎English translation: Tan Shu-chun

◎Photos by Pao Chung-hui

Kaohsiung City's network of bike trails totals 630 kilometers, and is integrated with other forms of transportation. The bike system not only gives citizens and tourists a convenient way to get around the city, but showcases the city government's ongoing effort to build an eco-friendly transportation environment. Back in 2010, CNN's website rated Kaohsiung as one of Asia's five best cities for cycling.

The biking network is expected to reach 700 kilometers in total length by the end of this year, and the city government is planning to construct two bike bridges that will give cyclists and pedestrians a safer transportation environment, while at the same time diversifying the city's landscapes. Architect Wang Syu-jhong says these two new bike bridges will be located in transportation hubs where the traffic load is very heavy as multiple highways

converge. Wang is one of the architects who worked on the bike bridges now adorning Zuoying and Cianjhen districts.

Unlike other traditional infrastructure projects, Wang believes public bike systems should be empowered with additional functions. Kaohsiung's first bicycle bridge is located on Cueihua Road, close to the popular tourist attractions, Lotus Pond and Jhouzih Wetland Park. Wang explains that the design team incorporated natural elements into the concept. For example, people can see cloud-shaped ceilings, under which there are gardens where vines grow. The bridge structure itself reflects its neighborhood. For example, vines crawl along the bridge arch, and planting is a key element in the design. If you stand beneath the bridge and look up, you will see a complicated joist structure. The steel planks of the bridge arch are carved into irregular shapes mimicking the trees in the nearby Kaohsiung Indigenous Plant Garden. Benches have been placed on the bridge so cyclists and pedestrians can sit and enjoy the view.

The Cianjhen District Jhongshan-Kaisyuan Bike Bridge is a landmark of sculpture. Wang says its design concept was inspired by the fairytale Jack and the Beanstalk, as well as the "Tree of Life" in the Hollywood blockbuster movie Avatar. The bridge embodies the city's tremendous vigor. Its linear structure spreads out, like vines crawling through the seemingly harsh urban jungle. Ceilings decorated with geometric shapes, together with simple



中山-凱旋自行車道
Jhongshan-Kaisyuan Bike Bridge

lighting, add to the bridge's stylish allure.

Wang recalls that on several occasions he has strolled along the Jhongshan-Kaisyuan Bike Bridge, and seen students picnicking and chatting on the wooden planks. For an architect, there are few experiences more rewarding than seeing and knowing

citizens are making the best of his design. While heavy traffic roars below, the bike bridge stands tall and firm, safeguarding those on bicycles or on foot. More importantly, the bridge showcases the true spirit of Kaohsiung, a friendly city which always puts its people first.



自行車橋提供車友和乘客更安全的交通環境

Bike bridges make transportation safer for cyclists and pedestrians.



王煦中建築師
Architect Wang Syu-jhong

自行車橋以人為本的城市地景

高雄市綿延630公里的自行車道，串連不同的大眾運輸路網，便捷了市民和旅客，也彰顯了高雄市持續建構綠色友善的運輸環境，美國媒體CNN曾評選高雄為亞洲五大最適合騎乘單車城市之一。今(2014)年高雄市的自行車道將達700公里，帶動健康的休憩風氣。隨著自行車道延伸，市府建構多座造型優雅的自行車橋，車友和行人得以更安全地在城市間行進著，營造友善的交通環境外，也豐富了城市的地景。

參與左營區翠華路以及前鎮區中山、凱旋自行車橋橋梁設計的王煦中建築師表示，這2座自行車橋皆設置於當地交通運輸量繁重、國道系統行經路段且交錯的路線，於是選擇在這些地點興建專屬自行車車友和行人使用的自行車橋，保障車友和行人的路權。

王煦中認為公共自行車道超越傳統基礎建設，具備多元的意義和功能。翠華路自行車橋是高雄第一座自行車橋，附近知名景點為蓮池潭和洲仔濕地。他談

起設計自行車橋時，周遭環境也一併納入設計範疇，打造出給人和植物一同使用的空間，如裝置特殊雲朵造型的斗篷，在雲朵斗篷底下有個小花園，栽植藤蔓，而且翠華路自行車橋橋體結構也反映當地地景，另如藤蔓攀爬橋體，植栽成為空間的一部份，從橋下方可見橋身宛如龍骨結構。其他細節包括，自行車橋兩旁的雕花鐵板，呈現一旁原生植物園的樹木之不規則造形，自行車橋上方也設置座椅，讓人們眺望蓮池潭和洲仔

濕地。

「前鎮區中山、凱旋自行車橋」則體現自行車橋成為都市中的大雕塑品。王煦中談起，它的設計帶進了童話故事「傑克與魔豆」和阿凡達電影裏的生命之樹那樣鮮明生動的生命力畫面。這座自行車橋企圖於生硬的都市叢林，以軟性的線條軟化周遭環境，於是打造出宛如都市翻轉的藤蔓，那樣迸發活力的自行車橋，橋身形態更加立體、上方以幾何流線造形的頂篷，賦予自行車橋摩登意象，再配合較單純的燈光，呼應自行車橋本身豐富的樣貌。

王煦中提起他幾次到中山、凱旋自行車橋走走，看見學生們坐在木棧道上野餐、聊天，運用這一處有趣的都市空間，對設計者而言，看見自己的作品被使用，讓他感動不已。在車水馬龍的道路上，自行車橋堅定而溫柔地守護著自行車友和行人的路權，體現高雄宜居的友善城市以人為本的理念。



翠華路自行車橋
The cloud-shaped roof is an iconic feature of Cueihua Road Bike Bridge.



從翠華路自行車橋宛如龍骨的結構
Cueihua Road Bike Bridge's joist structure

歡迎
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高雄市政府LINE

A World-Class Landform Spectacular Tianliao's "Moon World"

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

Tianliao District is famous for its world-renowned mudstone badlands. This spectacular type of landscape can be found in Tainan's Longci and Zuojhen districts and Kaohsiung's Neimen, Yanchao, and Tianliao districts. Similar features can also be seen in Taitung County's Liji as well as Hengchun Township, near Kenting in Pingtung County. But none of these places can compete with the magnificence of Tianliao.

Tianliao District covers just under 93 square kilometers and is dominated by undulating hills. Of this hill country, around four fifths is badlands, hence the region's nickname, "Moon World."

Many people wonder how the Moon World badlands came into existence, so we put the question to Professor Chyi Shyh-jeng of the Department of Geography, National Kaohsiung Normal University. Professor Chyi says the area's distinctive mudstone is ocean-floor sediment that was raised by tectonic uplift. Following years of erosion by the area's waterways, such as the Erren River, the mudstone landscape took on its current appearance. Moon World is a result of the mudstone features being weakly lithified aquitards. Each time it rains, the

surface absorbs most of the moisture and expands as a result. Then, when the sun comes out, the surface cracks up because of its dryness. Repeated wetting and drying compromises the surface integrity of the mudstone. Downpours cause landslides, thus forming exposed ridges and gullies that support vegetation only sporadically.

Tianliao's landscape is varied and inspiring. More than 20 movies have been shot hereabouts. In addition to feasting their eyes on this geological

and topographical wonder, tourists should know about the local businesses that make the most of the unique landscape, and which make visits to Tianliao even more interesting. The abundance of natural ponds has

helped create a thriving aquaculture industry. As you walk past exposed mudstone ridges, you can see their reflections on the surfaces of the fish ponds. The badlands' other unique products include local specialty dishes, such as the much sought after "mud



裸露的山脊倒映在池潭水面
Reflections of exposed mudstone ridges can be seen in fish ponds.



田寮引人入勝的地景
Tianliao's captivating landscape

baked chicken." These are locally raised free-range chickens, each one baked in a mud cast. The badlands seem lifeless, yet in fact are a significant source of income for Tianliao residents.

To provide better services for the tourists who flood in to see the badlands,

the Tourism Bureau of Kaohsiung City Government has created Tianliao Moon World Landform Park, which features ecological tours, lakeside walkways, the Path to the Moon Walkway, and the moon platform, so visitors can appreciate Moon World's scenery from every angle. The current construction project is Wulikeng Walkway, at the back of a mountain. Some 700m in length and featuring 650 steps, it is due to open in August 2014. When you visit Moon World, you are advised to stop first at the Tourist Center. There you can collect useful information and plan a truly memorable experience in Moon World.

Moon World Mudrock Geology Tourist Center 07-6367036 (10am - 5pm)
★ Open every day of the year



月亮造形平台
The moon platform

世界級的精彩地景 田寮月世界

◎文／侯雅婷 ◎攝影／鮑忠暉

踏進田寮區，眼前隨處可見讓人嘆為觀止的泥岩惡地地景。「泥岩惡地」奇景分布於台南的龍崎、左鎮，高雄內門、燕巢和田寮，以及台東的利吉和恆春墾丁。但以高雄田寮的泥岩惡地最為壯觀，四面環山的田寮區總面積約93平方公里，境內主要為丘陵地形，高達80%的面積為惡地，人們給了田寮泥岩惡地「月世界」這樣的美名。

許多人不禁感到好奇，月世界惡地是如何形成的？國立高雄師範大學地理系教授齊士曄表示，板塊運動將離陸地較遠海底沉積的泥岩層抬出水面，再經過二仁溪等河川侵蝕，形成了泥岩丘陵。而今日在這片泥岩丘陵所見的月世界惡地，是由於泥岩軟弱、不透水，降雨時

泥岩表面吸水、膨脹，日曬後脫水、乾裂，重複乾、濕變化，導致表層泥岩變得疏鬆，大雨時容易整片滑落，形成缺乏植被而裸露的嶙峋山脊、蝕溝遍布的惡地。

觀察田寮區各處綿延的裸露山脊，形狀饒富變化，步行其中予人柳暗花明又一村的感受，獨特而豐富的地質更吸引逾20部電影前來取景拍攝。造訪田寮，除了參觀惡地外，因惡地發展出自成一格的生活型態和產業文化也相當有意思，當地有著為數眾多的池潭，蓄水之外也發展養殖漁業，裸露山脊的倒影映在池潭水面上，池潭裏的魚群跳躍身影，讓池潭水面看來銀光閃閃，這樣美麗景致是田寮隨處可見的場景。而田寮的放養土雞也樹立好口碑，如利用當地著名

泥火山的泥漿包裹土雞製成知名料理「泥火雞」。田寮人活絡了產業，為看似寂靜的惡地帶來活力。

為了更便利遊客前來田寮欣賞世界級的地質景觀，市政府觀光局於2011年設立面積約27公頃的「田寮月世界地景公園」，透過闢建生態解說中心、環湖步道、觀月步道、月亮造形平台等設施，以及後山「五里坑」設置長約700公尺、約有650階的步道，預定2014年8月啟用，使旅客能從不同的角度欣賞月世界地景公園。遊客不妨先至解說中心，為即將展開的「月世界」探索做足準備。

月世界泥岩地質解說中心
07-6367036 (早上10點~下午5點)
★全年無休



田寮區壯觀的惡地形
Magnificent badlands in Tianliao



環湖步道
Lakeside walkways



田寮月世界地景公園後山的五里坑步道
Wulikeng Walkway at the back of Tianliao Moon World Landform Park

Rong Chyuan Marble Soda Generations of Memories

◎English translation: Wendy Wei-chang

◎Photos by Lin Yu-en

Established in the 1950s, Rong Chyuan Marble Soda specializes in a variety of sodas with each bottle having containing a marble inside. When the business first began it was a great success since food sources were scarce, and there were very few other beverages on the market. At that time, Rong Chyuan's marble sodas were very popular and considered a luxury. By 1967, hundreds of boxes of marble soda were sold every day, and sales were at a peak. However in 1993, due to increasing competition in the industry, Rong Chyuan's sales dropped drastically to as few as two boxes a day.

The next generation of owners, Mr. Syue Rong-hui and his wife Ms. Chen Man-chin, decided to revive the 60 year-old soda company, so the traditional beverage could be enjoyed by generations to come. Chen Man-chin works as a General Manager in the company. She recalls when she was a child and how she and her brother not only enjoyed drinking the soda, but also taking the marble out from inside the bottle and playing games with it. It was this nostalgia that gave Mr. and Mrs. Syue the inspiration to revive the business.

The company then underwent many changes to develop the new start it needed. One of the first changes was printing the label to include Rong Chyuan's trademark and telephone number on the bottles. This was found to not only attract more customers, but also made it easier for them to call and

place orders. When the business began to grow again, the company then restructured its manufacturing facilities. Rong Chyuan replaced its old semi-automatic production line with a new 10 million dollar, Japanese, automated version. The new technology was designed to meet modern quality and hygiene standards. The glass bottles were also replaced with plastic ones, which also improved distribution efficiency. Lastly, they designed and patented a built in bottle opener and holder. Packaging was also an issue however another automated machine was installed at the end of the production line and bundles 6 sodas were packaged together.

The old-fashioned flavor of Rong Chyuan's marble soda is well known in



總經理陳滿卿
Chen Man-chin,
General Manager



彈珠汽水外銷至新加坡、馬來西亞和中國。
Bottles exported to Singapore, Malaysia and China

the region; however, they felt they needed to develop a healthier product. Although they reduced the amount of sugar, the flavor remains the same as it did 60 years ago. Even grandmothers and grandfathers enjoy drinking Rong Chyuan's marble soda and have a strong connection with the company.

Chen Man-chin gets her greatest sense of achievement when she sees happy expressions on the faces of children and their grandparents alike, enjoying their soda together. Whenever a customer visits the company's store, they are always ready with cold soda. Students from nearby elementary schools often come to the store with friends. One teenager told Chen Man-

chin that he enjoyed visiting their store every day when he was in elementary school. Some of the kids still come back and visit sometimes, even when they have gone to college. Once another Japanese marble soda company came to visit their production line and was impressed with both their flavor as well as their modern facilities.

Chen Man-chin is honored to carry on the traditions of Rong Chyuan's marble soda. Generations of enjoyment have been the cornerstone of their success. Today the company is selling almost a million bottles per year and is also being exported to Singapore, Malaysia and China.

Rong Chyuan
Marble Soda
TEL: 07-2858101



榮泉彈珠汽水 世代傳承的人情味

◎文／侯雅婷 ◎攝影／林育恩

榮泉彈珠汽水創立於1950年代，專營彈珠汽水，瓶身內有一顆彈珠為最大賣點，在物資匱乏的年代，市售飲料品項寥寥可數，生意風光一時，在

彼時，能啖飲冒氣泡的彈珠汽水是奢侈的享受彈珠汽水銷售量在1967年時攀上最高峰，每日出貨幾百箱。1993年，飲料市場進入百家爭鳴，銷售量銳減至每日出貨2箱，第二代接班人薛榮輝和太太陳滿卿決定奮起，要讓逾一甲子的汽水味道和故事，繼續讓人津津樂道。

總經理陳滿卿談起，她不只喜歡喝彈珠汽水，喝完汽水，還會和弟弟將汽水瓶裏的彈珠取出，繼續玩彈珠遊戲，所以彈珠汽水是她童年回憶很重要的一部

份，因此夫妻把重振彈珠汽水事業當成使命一般，為了使小小一瓶彈珠汽水重新出發，榮泉推動許多改革。

首先是在玻璃瓶上膜，打上商標和電話，吸引顧客打電話訂購，生意上門也鼓勵他們加快改革腳步，一改半自動製作彈珠汽水設備，斥資千萬引進日本全自動機器，要讓彈珠汽水不只是味道好，也跟得上新時代產製飲料的品質和衛生，從原本的玻璃瓶改成塑膠瓶，如此一來也更便於運送，連打開彈珠的開瓶器和飲料手把都申請專利。生產末端的包裝也沒有被忽略，開發出自動組裝6罐彈珠汽水的機器，曾有日本彈珠汽水同行前來參觀，除了稱讚榮泉彈珠汽水的好味道，對於廠房設備更表示麻雀雖小，五臟俱全。

陳滿卿談起，榮泉彈珠汽水雋永的古早味汽水，深植人心，為了更符合現代健康概念，大幅減糖，但還是60年前那個老味道，已是阿公阿嬤的長輩



從右至左為彈珠瓶的演變，從玻璃瓶換成塑膠瓶。

Bottles over the years: glass ones on the right and the newer plastic ones to the left

們，對彈珠汽水都有很深的感情，每當看到老人家和小朋友喝到汽水開心的表情，是她最大的成就感。只要有顧客上門，他們就會遞上冰涼的汽水，因此附近的國小學童經常結伴會到店裏喝汽水，陳滿卿談起，曾有個小孩子跟她說，自己小學天天來，這些孩子唸到大學偶爾也還會回來看看榮泉。

陳滿卿表示，能傳承彈珠汽水是最大的欣慰，這門汽水事業始終以人情味做為後盾，現在榮泉每年銷售近百萬瓶彈珠汽水，在新加坡、馬來西亞和中國也喝得到台灣的古早味。

榮泉彈珠汽水
07-2858101



榮泉彈珠汽水還是60年前的老味道
The drinks have the same taste as it did 60 years ago



全自動的機器生產設備
Updated, automated manufacturing technology

High-quality Goat Milk from Shui-Liu Jhuang Farm

◎English translation: Lin Yi-chun
◎Photos courtesy of Lin Yu-en

“Shui-Liu Jhuang” is a goat-milk brand produced by Shui-Liu Jhuang Farm in Kaohsiung's Ciaotou District. Some of their regular customers have been enjoying the milk for as long as twenty years. The couple who run the farm, Yang Li-chin and her husband, take care of everything on the farm by themselves, ensuring high-quality goats' milk that customers can trust and enjoy.

The farm's system of herd management is unique. There are 200 goats on the farm, and the barn is well ventilated. The barn's wooden floor is 70cm above ground level so the herd can live in a dry and hygienic environment. Furthermore, the herd is segregated by age and kept separated in various pens.

The highly nutrient forage consists of natural items only, such as fresh grass, sweetcorn, soy pulp, corn flour, soy flour, sorghum and wheat bran. The grass and sweetcorn are harvested on the same farm. Because only a very healthy herd raised on natural, healthy forage can produce high quality milk, the animals are given regular health checks to ensure their well-being.

It is not an easy job taking care of dairy goats. Between 5 and 5:30 in the morning, Ms. Yang rushes to the barn to clean the crib and feed the herd before milking. She herds the does down the corridor one pen at a time into the milking area, and every doe has her

designated spot. The does' udders swell overnight with milk, and a suction pump is used to draw out the milk and pump it into the tank. Ms. Yang then repeats the procedure with the next group of does. After the milking session, she has to clean the barn. She also has to spend time holding each newborn and bottle-feeding it with goats' milk. These tasks are completed by 10 o'clock in the morning and then repeated at 3 o'clock in the afternoon. Ms. Yang says the working hours are long, and the toughest aspect of the job is that it must be done everyday, with no chance of a break for holidays.

Ms. Yang and her family take attentive care of their goats in order to produce



用奶瓶餵養剛出生的羊寶寶
Bottle-feeding each newborn

top-grade milk. When the milk is poured, a film forms on the surface within seconds. This is natural fat, and has a rich aroma. If consumers prefer not to "eat" the film of fat, they can gently shake the milk from side to side so it dissolves in the liquid.

The main produce from Shui-Liu Jhuang is goats' milk, but the farm has also developed other goat dairy products. The farm is also open to groups of visitors of 15 people or more. Family tours are especially popular as visitors have a chance to feed the goats themselves. Jam-making is another popular program. Ms. Yang says the return rate among those who tour the



餵羊
Feeding the herd

farm is very high. After seeing and understanding how goats' milk is produced, the customers are satisfied with the quality of the milk and become loyal supporters of the farm. The down-to-earth management of Shui-Liu Jhuang Farm has helped it win a great reputation among consumers and throughout the dairy industry.

Shui-Liu Jhuang Farm
Tel: 07-6125588

水流莊的鮮奶製品
Shui-Liu Jhuang's goat dairy products



來自水流莊牧場的高品質羊奶

◎文／侯雅婷 ◎攝影／林育恩

高雄橋頭區「水流莊」牧場自產自銷「水流莊」羊奶品牌，老主顧一喝20年，負責經營的楊麗琴夫妻對牧場每個環節的管理都親力親為，產出讓消費者安心飲用的高品質羊奶。

「水流莊」牧場對羊隻的經營管理讓人豎起大拇指。「水流莊」牧場飼養200頭羊。羊棚通風良好，羊群置於墊高70公分的木製地板，讓羊群生長在乾

爽且衛生的環境

。此外，羊群分齡管理以柵欄隔開，並用純天然飼料飼養，如牧草、玉米、豆渣、玉米粉、黃豆粉、高粱、小麥麩皮等高營養的飼料，其中牧草和玉米均為牧場自家栽種，以自然、具健康概念的飼料養出最健康的羊，方能產製高品質的羊奶；另外，羊群定期健康檢查，確保健康。

養羊製奶一點也不輕鬆，清晨5點至5點半，楊麗琴就趕忙至羊棚，先清掃飼料槽，讓羊群吃飼料，接著擠乳。楊麗琴將一格柵欄的羊依通道趕進擠乳區，每頭羊有自己固定的位置，每天早上，母羊的乳房已腫成圓球般，套上擠乳器會將羊奶吸吮至儲乳槽，接著換下一批重複擠奶工作，早上擠奶工作結束後，楊麗琴得清洗羊棚，還要撥空抱起一隻隻剛出生的羊寶寶，手拿著奶瓶餵食羊奶，這些繁複的工作約在早上10點會完成，到了下午3點，又得重演一回。楊麗琴很有感觸地表示，養羊工時很長，最辛苦的是每天都得工作，沒有辦法停下來休假。



擠奶區
Milking area

楊麗琴一家人悉心照料羊群，產製第一等的羊奶，倒一杯羊奶，不消一會工夫，表面上凝結一層膜，這是天然羊奶的脂肪，散發濃郁香味，不敢直接吃到羊奶脂肪的消費者，可將羊奶搖晃片刻，這層膜就會溶在羊奶裏了。

「水流莊」主要產品為羊奶，還開發出優質的羊奶製品，此外，牧場也開放15人以上團體參觀，尤以親子團反應最熱烈，遊客可體驗餵羊，動手製做果醬是另一個受歡迎的課程，楊麗琴開心地透露回客率很高，遊客參觀牧場後，了解所飲用的羊奶來源，對水流莊羊奶品質更加有信心，也成為牧場最堅定的支持者。「水流莊」踏實的經營風格，在消費者和業界樹立好口碑。

「水流莊」牧場 07-6125588



健康的羊
Healthy, happy goats

Dashe District's Leading Emperor Guava

◎English translation: Lin Fu-ju

◎Photos by Lin Yun-si

Delicious guava is sold all over Taiwan and can be found in places such as night markets, roadside fruit stands and high-end restaurants. The popular fruit is one of Kaohsiung's featured agricultural products and the region is one of Taiwan's leading guava producers. Yanchao, Dashe and Alian Districts are famous for the finest quality of guavas.

Guava is originally from Mexico and is full of protein, vitamin A, vitamin C, phosphorus, calcium and magnesium. The most nutritious type is known as Emperor Guava, is similar to its cousins, Crystal Guava and soft Pearl Guava, it is seedless and considered to be a super fruit. In 2006, the Emperor Guava was recognized as an official breed by the Council of Agriculture in the Executive Yuan. However since 1998, Dashe District farmers have been harvesting the breed. It is believed Taiwan's first harvest of the breed was in Dashe District. Since then, Emperor Guava production spread to other



帝王芭樂開花
Emperor Guava in bloom

劉建明是大社區
栽植帝王芭樂的農民
Liu Jian-min, Dashe
District's Emperor Guava farmer

regions in Taiwan.

Thick and crispy, the Emperor Guava is also sweeter than other breeds. The sweetest can register up to a level 12 on

the sweetness scale compared with other guavas that register levels of 8 to 10. It also ripens slower than other breeds and has a more complex growth process. Liu Jian-min was one of the first farmers to grow Emperor Guava in the region. It was his revolutionary methods of cultivation and organic fertilizers that have rendered sweeter guavas.

The Dashe farmers use more natural farming methods and good-quality organic fertilizers such as fermented milk,

soy flour, rice bran and brown sugar. They also use all natural pesticides such as castor meal and shell powder. During the harvest, Emperor Guavas are wrapped carefully two layers of individual

packaging. The inner layer works as a heat insulator, while the outer layer provides pest and fruit damage control. Liu Jian-min points out that safety is especially important for Emperor Guavas as the skin is also consumed.

Emperor Guava is considered a more high-end fruit due to the amount of care and cost invested in its production. It is priced at NT\$70 per kilogram wholesale, three times greater than regular guavas. Therefore, in order to get the best value for money, consumers must select the fruit carefully. Mr. Liu explains the best way to select the sweetest guavas is to find the ones that have shiny yet rough skins. The greener ones have a crispier taste and for a softer textured fruit, opt for a more yellowish skin. Emperor Guava is produced year round. The best and sweetest guavas are harvested in the second half of the year between Mid-Autumn Festival and Chinese New Year.

To purchase:

Dashe District Farmer's Association
(07) 351-1111



▲帝王芭樂使用兩層套袋
Emperor Guavas wrapped in two
layered packaging

▲帝王芭樂果肉厚且爽脆
Thick and crispy Emperor Guava

叫我第一名 大社區帝王芭樂

◎文、攝影／林昀熹

芭樂(番石榴)可說是「上得了廳堂、下得了廚房」的一種水果，從夜市、路邊攤到高級飯店都可以見到它的蹤影，不但廣受民眾喜愛，更是高雄的特色農產之一，像是燕巢區、大社區、阿蓮區等，都是芭樂的盛產區域，且不論是栽種面積或是產量，高雄市都是全台第一。

不僅如此，高雄的芭樂也擁有居於龍頭地位的品質。芭樂原產於熱帶美洲，富含豐富的蛋白質、維生素A、C，以及磷、鈣、鎂等微量元素，是對健康很好的水果，其中帝王芭樂營養價值最高，因此以「帝王」稱之。

除了籽少的水晶芭樂以及軟甜的珍珠芭樂之外，帝王芭樂是近年的另一明星水果產品。雖然2006年農委會才正式公告「帝王芭樂」這個品種，但其實早在1998年，大社區的農民就獲得了這個新品種的種苗開始試種，進而推廣到其他地方，因此高雄大社可說是帝王芭樂最初的故鄉。

帝王芭樂甜度比其他芭樂高，最甜的部位可達12度（一般8至10度），果肉厚

且爽脆，吃起來不乾不澀，更妙的是還有回甘的感覺。最早開始種植帝王芭樂的農民之一劉建明說，越甜表示栽培管理達到一定的專業度，會回甘則是因為使用有機肥料。

帝王芭樂不但成長速度比其他的品種慢，照顧起來也需要很費心，大社區的農民主要以自然農法栽種，所使用的有機肥料除了包括發酵牛奶、黃豆粉、米

糠、黑糖等等食用等級的「好料」，還有蓖麻粕、蝦蟹殼粉等具營養又有天然防蟲效果的材料。同時套袋也使用兩層，內層隔熱、外層防蟲害，十分細心。劉建明說，芭樂不能削皮吃，因此得格外注重安全。

這麼細心且重本，種出來的芭樂自然成為水果中的精品，果菜批發市場拍賣價一公斤可達70元，比其他芭樂高出三



逐一檢視每顆「綠圓緣」芭樂並依照其重量分級
Examining Lyu YuanYuan Guava and classifying
according to weight



大社區產的帝王芭樂以「綠圓緣」為品牌
Dashe District Emperor Guava's brand
name "Lyu YuanYuan"

成。挑選帝王芭樂時，劉建明建議，要選擇表皮有光澤、但是表面像月球凹凸不平的才好吃，喜歡吃脆一點就挑綠一點的，顏色較淡的則比較軟。雖然全年都有產出，但帝王芭樂最甜、最美味的時候是每年中秋過後到農曆年間的秋冬之間，是最好的品嘗時機。

哪裡買？
大社區農會
(07)351-1111

Creating Fantasies Balloon Artist He Kun-Long

©English translation: Wendy Wei Chang

©Photo by Hou Ya-ting

Mr. He Kun-Long is a talented balloon artist who creates large, vivid balloon characters by twisting various sized balloons together. Mr. He has been twisting balloons for 12 years and has received several awards for his talents. These include, several at the Taiwan International Balloon Artwork Contest and first place at the International Balloon Artwork Contest held in Malaysia. For the last two years, he has also been teaching balloon modeling in Taiwan and has been invited to give lectures in Shanghai, Qingdao and Hong Kong.

He got into balloon modeling after quit his full-time job, to better care for his family. He saw a balloon artist at a wedding reception and was inspired about how effortlessly the gentleman twisted the balloons into an arch. Mr. He felt if he could just master the art, he too would make a living at being a balloon artist. He then had someone teach him the fundamentals, such as inflating and twisting the balloons and also

spent time learning the skill on his own. After only three years, he mastered the art and feels the more challenging the balloon character, the greater his sense of achievement.

Mr. He has gained a great deal of recognition for some of his initiatives. He pioneered a technique of applying make-up to the faces of Peking Opera



balloon models and has created a 300-centimeter tall Bumblebee Transformer, a highlight he teaches overseas. He uses other techniques such as spray paint and tape in order to highlight the Transformer's bright colors and charismatic features.

Mr. He's balloon characters are particularly vivid, which he attributes to his diligent research and keen

observation. He carefully studies objects' shapes and expressions in order to convey them realistically in his balloon art. Another example that exemplifies his true passion was once when he was creating his Bumblebee Transformer masterpiece, he lost all strength in his fingers due to fatigue. His advice for people interested in taking up the art of balloon modeling is to take classes and once they know the basic skills then make their artwork special by incorporating individual creativity.

何 坤 龍

用氣球幻化出天方夜譚

◎文、攝影／侯雅婷

何 坤龍擅長以不同形狀的氣球元素，塑造出大件的氣球作品，傳達形體神韻。他的氣球創作資歷12年，是台灣國際藝術氣球大賽的常勝軍，曾於馬來西亞國際氣球大賽中型氣球比賽獲得第一名，近2年除在台灣教學，也受邀赴上海、青島和香港等地教學。

當被問及如何學到這門功夫？他談起，當初為了照顧年長的母親和4個年幼的孩子，從全職轉為兼職，當他於喜宴會場，看見工作人員輕鬆扭著氣球，佈置氣球拱門，他思量如能學成這門工夫，可作為謀生工具，於是請教他人如何綁球和充氣等，其他的就憑自己摸索，3年後就能以氣球創造出各種造形。他首開先例於一款京劇娃娃氣球上妝，打開知名度。迄今，越具挑戰性的作品，何坤龍做來越有成就感，就像這回為海外授課準備的教材，是一尊高300公分

的變形金剛大黃蜂，是他最新作品，以不同造形的氣球呈現個別組成部份的結構和造形美感，再透過噴漆和貼膠帶等技法，襯出變形金剛磅礴的氣勢。

何坤龍的作品所以能傳達躍然於紙上的生動感，歸功於事前研究和觀察製作主題，揣摩最想表達的神韻和姿態。這回製作大黃蜂，他手部過度勞累而十指無力，還會感到麻麻的，但無損他對氣球創作的熱情。他給想學氣球的朋友建議是，去上課是最佳途徑，學會了扭氣球後，才有談創意的實力。

Shanaka Karunaratne

Always Brings Great Customer Service

◎English translation: Charles Lin

◎Photo by Hou Ya-ting

Mr. Shanaka Karunaratne is the supervisor of Grand Hi-Lai Hotel's Harbour Restaurant and has worked there for 7 years. He is always seen making his rounds, checking every detail and ensuring everything is running to perfection. Although he has been working in the hotel industry for twenty-three years, he doesn't take his job lightly. The native Sri Lankan, always delivers great service and makes sure his guests are fully satisfied and happy.

Shanaka met his then Taiwanese girlfriend, while studying hotel management in Switzerland. After they married, they relocated to her hometown of Kaohsiung. He feels Kaohsiung is a wonderful city and particularly admires its safe environment. He is also impressed with its rapid transit system, high speed rail and numerous quality hotels. When he first arrived eight years ago, he couldn't speak any Chinese, but now he is fully capable of having fluent conversations.

He believes the secret to success in

the hospitality industry is to love what you do. He always draws on his extensive experience to solve problems and ensure service is delivered with thoughtful consideration. He has also learned how to predict guests' needs and guarantees satisfaction. Although it is a high pressure industry, after a hard day's work he reflects on compliments he received that day, making the hard work all worth it. Whether it's the good food or the good service, all the recognition gives him a great sense of

accomplishment.

Shanaka enjoys his life in Kaohsiung and is happy to see that it is becoming more international, with several world class sporting events being hosted here. When he isn't working, he cherishes the time he spends with his family. He enjoys taking them on walks on Cijin Island and Shoushan. When he finishes his shift, he always goes home to play with his children and recharges his batteries, energized for another rewarding day.

柯魯翔 滿載服務熱誠的沙場老將

◎文、攝影／侯雅婷

踏進漢來大飯店海港自助餐廳，可見主任柯魯翔穿梭於餐廳確保餐廳個環節運作順暢。柯魯翔的外籍面孔讓他看起來格外搶眼，但他貼心的服務，屢屢讓客人稱讚不已。他來自斯里蘭卡，是高雄女婿，已任職於漢來大飯店7年，是大家熟識的老朋友。

柯魯翔談起在瑞士就讀飯店管理時認識的台灣籍女友，婚後為愛搬遷至太太故鄉—高雄定居。他談起，8年前剛到

高雄時，他還不諳中文，來高雄才開始學中文，到現在與客人用中文交談，可說是對答如流。柯魯翔說，來台前已有16年飯店工作資歷，儘管資深，他仍兢兢業業地在崗位上服務。柯魯翔分享身為資深飯店人的服務經驗，他認為最重要的是熱愛這份工作，選得運用經驗讓流程順暢，服務顧客時，要預想客人需求，唯有貼心服務才能讓客人有賓至如歸的感受。儘管這個工作壓力大，但他每天下班時，會回想客人對他說，菜很

好吃、服務很棒之類的肯定，帶給他滿滿的成就感。

談起高雄，柯魯翔盛讚高雄是很棒、很安全的城市，有捷運、高鐵等便捷的大眾運輸以及優質的飯店，他也很開心有越來越多國際運動賽事於高雄舉辦，顯見高雄國際化的發展。他最珍惜與家人相處時光，閒暇時會帶孩子們去旗津或壽山走走，他說和孩子們玩耍能讓他徹底放鬆，翌日又會神清氣爽地迎接嶄新的一天。



A- Main Mua Chee

◎English translation: Chares Lin
◎Photos by Lin Yu-en

A-Main Mua Chee (Sticky Rice cakes) is always filled with customers. Always browsing the variety of flavors, they select their favorite handmade treats. The shop is tucked away in Kaohsiung's Yancheng District and run by owner Tan Yi-jhen. Although the store has recently reopened, the loyal customer following continues to grow.

Seven years ago, Ms. Tan decided to return to her hometown of Kaohsiung in order to better care for her family. Instead of looking for a job, she decided she would work for herself and establish her own Mua Chee shop. Her decision to go into Mua Chee production was inspired by memories of her grandmother's delicious Mua Chee which she always made during Mid-Autumn festival. Ta Yi-jhen decided to name her shop A-Main, the name her father always used to fondly refer to her throughout her youth.

Ms. Tan explains the process of making Mua Che.



紅豆麻糬
Azuki bean Mua Chee

A-Main Mua Chee
Address: 198-27 Sinle St., Yancheng Dist., Kaohsiung City

She starts off by making the liquid rice milk, a process that can take up to 8 hours to complete. She then fills the delicious desserts with local, all natural ingredients, such as peanuts from Beigang, taros from Tachia, wild strawberries from Miaoli and Mangos from either Fangshan or Yuching. She insists on everything being handmade and always includes the best ingredients. A wonderful sweet aroma can be enjoyed as she slowly roasts the peanuts and sesames. She insists on carrying out every step of the production herself, in order to ensure her customers receive the best quality. She feels the nutritious and all natural desert should sell itself, so she created a slice of white irregular shaped Mua Chee to represent her business.

Over the years, Ms. Tan has mastered the skill of wrapping each Mua Chee within 3 seconds. This swift and great ability would come in handy at times like when a man from Hong Kong placed a rush order of 200 fruit flavored Mua Chee to take home to share with his friends and relatives. Although, she admits the hard work can sometimes be exhausting, she thoroughly enjoys what she does and gets a great sense of achievement from it.

阿綿麻糬口味多元
A-Main Mua Chee offers a variety of flavors.



阿綿麻糬 打動人心

◎文／侯雅婷 ◎攝影／林育恩

隱身鹽埕區市場內的「阿綿麻糬」，手工現作的軟Q麻糬和實在餡料，很受老主顧青睞，只聽見他們一邊選購麻糬，一邊嘀咕著前一陣子店沒營業，顯見對這個麻糬小吃很有感情。

老闆唐翹甄7年前為了照顧家人，從外地返鄉回到高雄，當時為就業躊躇不已，想起兒時阿嬤總在中秋節製作白麻糬沾糖粉，她決定做起麻糬生意，店名就用自小她父親對她的暱稱「阿綿」。她談起，麻糬從純米漿開始製作，歷時約8小時才完成，內餡選用台灣在地農產品，如北港花生、大甲芋頭和萬丹紅豆、苗栗高山草莓、枋山和玉井的芒果，不僅使用好食材，製作過程也不假手他人。另外，芝麻內餡也按步就班地炒芝麻而得，因此帶有苦甘的特色，阿綿麻糬物料講求天然，在炎熱的夏天得小心保存。

如同阿綿麻糬商標是顆不規則形的白色麻糬，唐翹甄指出這是手作麻糬呈現自然形狀，長期下來，她練就了包一顆麻糬僅需3秒內的時間，唐翹甄也開心地分享，很多香港客人會來買麻糬，曾有位香港客人打包200顆水果大福，帶回分享給親友。

儘管喊累，但是看到自己的麻糬深受肯定，唐翹甄還是有滿滿的成就感。

阿綿麻糬
高雄市鹽埕區新樂街198-27號

goods on the back of their bicycles. His modernized version of this historical phenomenon soon became a hit with the locals.

Even though he sells his wares off the back a bicycle, Mr. Jheng ensures his customers get the finest ingredients. He does not use any artificial flavoring or additives. He also only uses wild bananas from Taidong County because they are comprised of less water and are more flavorful when cooked. His batter is made with French butter brand Beurre d'Isigny and vanilla extracted from fresh pods. He does not use baking powder, because it can cause gas in some people. He also hopes his customers will also identify with his vision of using all-natural, flavorful ingredients, that won't create any side effects.

Guang-de's Banana Waffles
www.facebook.com/kutaru.dumpling/timeline

甜味來源，而棉花糖的妙用則是將煎餅和香蕉的香氣、口感串連在一起，豐富香蕉煎餅的層次。

曾在日本製作麵包3年的張廣德談起，台灣傳統有許多美好的事物，應該予以發揚光大，如過去街頭巷尾常可見一台腳踏車上賣好多東西，啟發他在腳踏車後座製作香蕉煎餅，結果一炮而紅。縱使是擺攤販售甜點，但張廣德使用好的原物料，製成最健康也最美味的成品。他的香蕉煎餅堅持不使用香料等人工添加物，並選用水份少且口感Q的台東山蕉、法國的伊斯尼奶油，以及香草葉提煉出的香草調味料。他選用不須添加發粉的煎餅，吃了不會衍生胃脹氣。張廣德說，他希望讓消費者了解天然的原物料，也可以製成美味的產品，享受對身體沒有負擔的美味。

「廣德家」香蕉煎餅
www.facebook.com/kutaru.dumpling/timeline

Guang-de's Banana Waffles

◎English translation: Peng Hsin-yi
◎Photos by Lu Yi-lu

Guangde produces one of Kaohsiung's most popular desserts which are literally peddled from the backseat of a bicycle. The sweet treat has been developed by its namesake owner and pastry chef Mr. Jhang Guangde. The popular pastry is a combination of waffle and crepe and filled with banana and marshmallow. They are then baked in a waffle iron, which has been installed on the back of his bicycle. The inspiration to sell the desert off back of his bike came when his popularity increased and he received invitations to sell his treats at several exhibitions. Not only did it make transport easier, but people also began to seek out the "banana waffle guy with the bike".

The banana waffles are made from a Japanese waffle batter. Mr. Jhang first splits the banana-marshmallow combination, drizzles them with sweet, condensed milk and chocolate sauce and coming off



煎餅上有香蕉和棉花糖
Waffle filled with banana and marshmallow.



美味的香蕉煎餅層次豐富
The delicious multi-layered banana waffle

cream cone. Mr. Jhang explains how cooked fruit will release a full-bodied sweetness and aroma. Finally, the subtle marshmallow flavor contributes to the texture and binds it all together.

For three years Mr. Jhang worked in Japan as a baker. When he returned to Taiwan, he hoped to integrate local traditions and culture into his business, but still keep it relevant and modern. He drew his inspiration for his portable waffle stand, from a time when vendors would peddle through the streets and alleys of Kaohsiung and transport their

廣德家 香蕉煎餅

◎文／侯雅婷 ◎攝影／盧怡如

許多人鍾情「廣德家」香蕉煎餅，老闆張廣德談起受邀至各展場擺攤，總是以一輛腳踏車後座的作業平台製出美味的香蕉煎餅，成了廣德家的正字標記。

廣德家「香蕉煎餅」，在日式煎餅的餅皮上，放上對切剖半的香蕉和一顆棉花糖，淋上煉奶和巧克力醬後，迅速地將餅皮包覆著餡料，接著烘焙片刻，香蕉鬆餅就出爐了，但別心急，靜待3~5分鐘使煎餅外皮變得酥脆，品嚐起來，先是嚐到煎餅脆脆的口感，再來是香蕉加熱後，把香蕉本身的香甜完全釋放出來，轉換為甜而不膩的軟嫩口感，成了香蕉煎餅最純正的



剛出爐的香蕉煎餅
Finished banana waffles

the iron, it is quickly folded into a wrap and left to set. The waffles are served piping hot; however it is suggested to wait 3 to 5 minutes so the banana flavor is further accentuated and the multi-layered dessert becomes crispy like an ice