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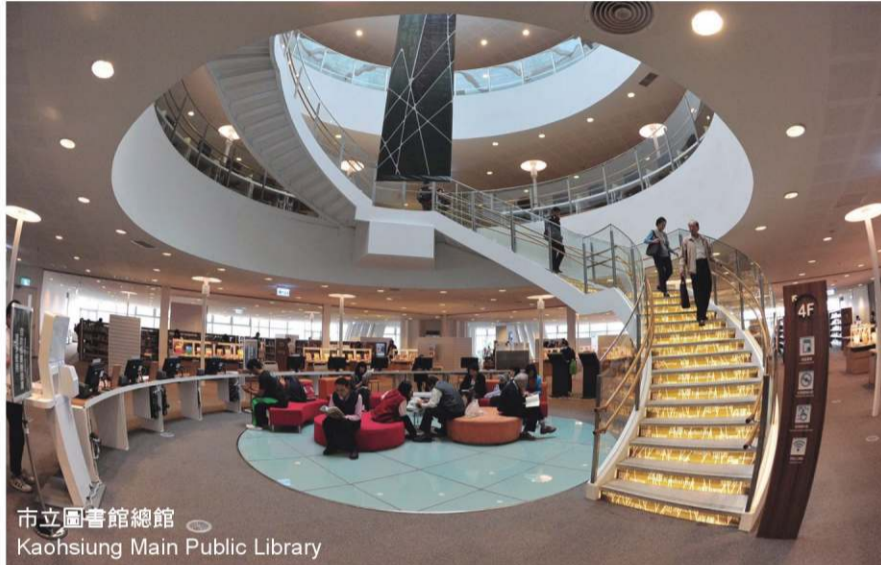
Reading: The New "It" Thing Again in Kaohsiung

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

The number of people reading in Kaohsiung is rising, thanks to the availability of libraries. There are 63 municipal libraries in Kaohsiung's 38 districts. They can be found near fishing ports, in farming towns, up in the mountains, and of course in the metropolitan area. Among the 11 built since 2007 is the crown jewel of libraries: Kaohsiung Main Public Library. Three more libraries are scheduled to open in 2015 and 2016. These impressive numbers are the fruit of government-private collaboration, and are shaping Kaohsiung into a city of readers. A whole new generation of citizens who appreciate culture is being cultivated.

Kaohsiung Public Library Director Shih Chun-fu says that in the past ten years, Kaohsiung's library system has added three million books to its collection, and the number of books borrowed has grown to five million, which suggests a maturing library culture. As more libraries have been built, more thought has gone into their architecture and features. Of the six most attractive libraries in Taiwan, as described in a recent media report, three are in Kaohsiung. The ones that made the list are Kaohsiung Main Public Library, Kaohsiung City Dadong Arts Center, and Kaohsiung Public Library in Siaogang District. Kaohsiung's residents are proud of their libraries.

The true reason behind the local boom in library culture is Kaohsiung's people. The government-private collaboration model has been a very successful one. For example, while the government funded the construction of Kaohsiung Main Public Library, the library itself launched a "Million New Book" campaign, asking for donations from the public. Many businesses and individuals answered the call. The library received 4,675 donations from individuals. These combined lead to



市立圖書館總館
Kaohsiung Main Public Library

an impressive collection of 700,000 books for the library.

Sharing his experience participating in the INELI (International Network Emerging Library Innovator) held in Rotterdam, the Netherlands, back in 2013, Director Shih says that when he introduced his library to participants from all over the world, they were

impressed by the innovations adopted by Kaohsiung's library system, and even more impressed when he told them the library had received approximately NT\$500 million (about US\$16.7 million) from private donors during the "Million Books" campaign which began in January 2013. They found this statistic amazing. The

hardware of Kaohsiung's libraries may be cutting edge, but it is the city's people who have made them truly top-notch among the world's libraries.

The city library system is more than just the buildings: It is a closely knitted system that delivers to your home. Kaohsiung City Government operates seven book trucks, having established the first mobile library fleet in Taiwan. People in Kaohsiung can also reserve the books they want online; the library will locate the book and dispatch it to the branch designated by the reader within five days. Currently, the average number of days needed for a book to reach its destination is 2.5, making Kaohsiung the most efficient local government in the country in terms of library book delivery.

Kaohsiung is a city constantly writing history by cultivating a large group of readers. In this way, it is boosting its future competitive edge.



閱讀高雄新顯學

◎文／黃大衛
◎攝影／鮑忠暉

閱讀在高雄漸成顯學，帶動這股橫掃漁港、農村、山區到城市的閱讀新勢力，正是在高雄各區遍地開花的市立圖書館。高雄市38區，現有63間市立圖書館，市政府從2007年至今興建完成11間市立圖書館，其中包括最具指標性的高雄市立圖書館總館，更棒的是，今(2015)年到明(2016)年還有3間圖書館間將完工。市政府與民間通力合作，建構高雄成為最愛閱讀的城市，為城市奠定百年文化基石。

高雄市立圖書館館長施純福指出，高雄市近10年來，增加300萬本藏書，借書人次也增加500萬次，圖書館文化儼然成形，而伴隨圖書館的興建，別具特色的圖書館也豐富城市的建築面貌，日前媒體報導全台6間最受矚目的圖書館

，高雄市立圖書館就一舉囊括3個席次，分別為高雄市立圖書館總館、大東文化藝術中心圖書館以及小港圖書分館，讓市民與有榮焉。

探究高雄的圖書館文化之所以能深根發展歸功於市民的參與，高雄市立圖書館總館樹立政府與民間合作的典範，館舍硬體由政府出資，圖書總館館藏則向社會各界發起募新書百萬的活動，除了企業界拋磚引玉，迄今收到來自民間4675筆小額捐款，一點一滴，造就市立圖書館館藏70萬冊的傲人成績。

施純福館長談起以高雄市立圖書館館長身份，於2013年獲邀至荷蘭鹿特丹參加 INELI (International Network Emerging Library Innovator) 全球圖書館創新研討會，當他向與會各國代表

高雄市立圖書館總館迷人的閱讀空間
Kaohsiung Main Public Library offers a fascinating reading environment.

介紹高雄市立圖書館總館時，貴賓們莫不驚嘆總館建築物的創新，更對於市政府自2013年1月向民眾發起募書百萬活動，迄今來自民間的資金達新台幣5億感到驚訝不已，貴賓頻頻用amazing一詞來形容市立圖書館總館。高雄市民和全台灣人的參與，讓高雄以圖書館獨特的軟、硬體建設，在全球發光發熱。

除了建構綿密的市立圖書館，高雄市政府還購置了7部運書車，這也是全國第一個公共圖書館物流車隊，市民只要申請網路借書，典藏組找到書後，圖書館物流車隊5天內會將書籍送達讀者指定取書分館，目前平均送達天數為2.5天，成為全國調書速度最快的城市。

高雄正在寫歷史，這回高雄用「閱讀」做為城市競爭的利基。

歡迎
加入!!



FLOMO's Legendary Environmentally Friendly Erasers

◎English translation: Wendy Wei Chang

◎Photos by Lin Yu-en

In 1971, FLOMO, a Taiwanese stationary company, was established. Mr. Sen Kun-jhao, the company's President, has been very successful in developing overseas markets. He leads the company in maintaining advanced manufacturing capabilities, product development and strict quality control. The company's signature products include environmentally friendly erasers which are free of PVCs and plasticizers, yet very effective in removing pencil marks. They are currently sold in Japan, China, Indonesia, the United States, the United Kingdom, Europe and Israel.

FLOMO offers a variety of stationery products and customizes its offerings in order to fit the various needs of the particular countries it does business with. The PVC-free, environmentally friendly erasers are very popular in the Japanese market, whereas in China, the market calls for multifunctional pencil boxes, markers, and backpacks. The European market also calls for both the PVC-free erasers and multifunctional pencil boxes, whereas in the United States, top selling items include festival decorations.

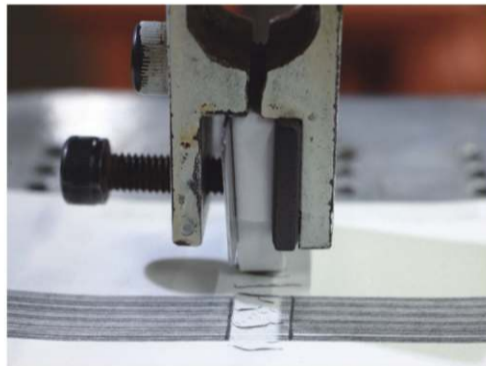
One of the reasons FLOMO has become so successful in reaching such a varied international market is because of the great attention it pays to its research and development. In Japan and Europe, the President learned about the countries' strict safety policies and details such as Japan's 10 year ban on materials such as PVCs and plasticizers. At that time, Taiwan did not have these types of regulations in place. Consequently, FLOMO began to research a formula to produce PVC-free erasers and introduced PVC-free erasers to the market in 2008. As a result, people in Taiwan can now use plasticizer-free erasers that are made in Taiwan. Now eraser crumbs do not pollute the environment when garbage is

incinerated.

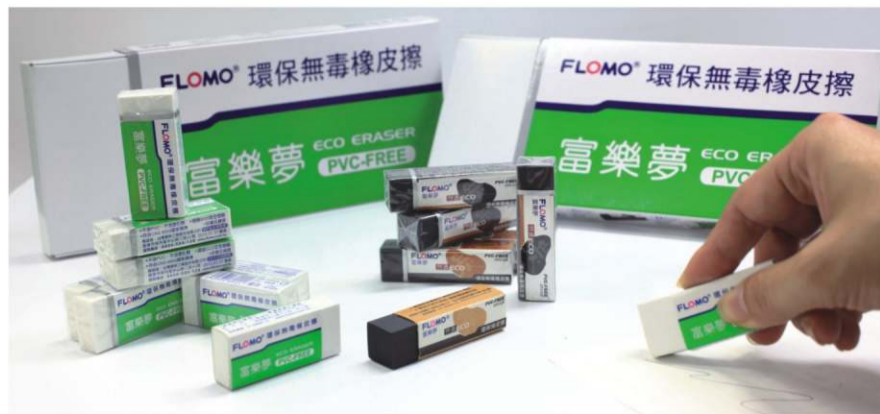
It is no small feat to produce an eraser that is not only PVC/plasticizer-free, but can also remove pencil marks efficiently. The company's R&D group spent 2 to 3 years of testing and experimenting with Taiwanese materials and finally found the correct formula and temperature to produce two types of, easy-to-use, PVC-free erasers, one of which is white and the other black. The black eraser is manufactured with natural bamboo charcoal powder from Nantou and is designed to crumble when removing pencil marks, making them safer for people to use and easier to clean up. FLOMO's R&D pays great attention to the hardness, gumminess, ratio and erasing efficacy. The company is



橡皮擦生產線
Eraser production line



清潔力測試
Pencil erasing efficiency test



富樂夢最知名的橡皮擦
Flomo's famous erasers



竹炭橡皮擦
Erasers made with bamboo charcoal

PVC and plasticizer erasers are harmful for people's health and the environment. In addition, FLOMO actively promotes PVC-free erasers, such as its 2009 donation of PVC-free erasers to 1st to 3rd graders throughout Taiwan. This year, the company made more donations of PVC-free erasers to schools, institutions and organizations. FLOMO hopes the people of Taiwan will continue adopt environmentally friendly, PVC-free erasers.

FLOMO stationary Museum
Tel: 07-699-1241

FLOMO 環保無毒橡皮擦的金磚傳奇

◎文／侯雅婷
◎攝影／林育恩

台灣文具品牌FLOMO(富樂夢)成立於1971年，長期耕耘海外市場，成績亮眼，文具製造實力與品質隨著市場版圖進入日本和歐洲不斷提昇，促使FLOMO投入研發完全不含PVC和塑化劑、且清潔力強的環保無毒橡皮擦，成為FLOMO最具代表性文具產品，行銷日本、中國、印尼、美國、英國、德國、歐洲和以色列等國。

FLOMO文具產品多元，外銷策略會順應當地市場需求而有所調整，比如日本以環保無毒橡皮擦為其銷售主力，中國以多功能筆盒、彩色筆和書包為銷售主力，歐盟國家以環保無毒橡皮擦和多功能筆盒等為銷售主力，至於美國則以季節性商品為主，因地制宜的發展策略，再加上不斷改良商品，使其更具競爭力，讓FLOMO品牌在當地扎根。

FLOMO開發日本、歐洲市場時，同時汲取當地安全文具觀念，董事長沈坤照觀察，日本10年前就已規範橡皮擦不得使用PVC和塑化劑等材料，反觀國內市場當時並未有相關規範，FLOMO於是投入研發，期讓國人享有安全的橡皮擦使用環境，FLOMO完全不含PVC和塑化劑的環保無毒橡皮擦於2008年上市，讓使用者置身於零塑化劑的橡皮擦使用環境，橡皮擦碎屑在垃圾階段

處理燃燒時，不污染環境。

FLOMO橡皮擦除了不含PVC和塑化劑的基本要求，還要擦拭力強，兩者相加難度不可謂不高，研發團隊歷時2~3年，使用100%台灣製原料，持續改良，找出對的配方和溫度，製作出無毒、好用的橡皮擦二款，一款是白色橡皮擦，另一款額外添加南投天然竹炭粉，產製較特別的黑色橡皮擦，擦拭時，橡皮擦碎屑的集屑度更佳，方便使用者使用後清潔桌面。每批橡皮擦都要檢測硬度、黏度、比重和清潔度等項目，致力提升橡皮擦品質和出貨產品穩定度，FLOMO環保無毒橡皮擦品質通過美國藝術材料檢驗標準(ASTM4236)以及歐盟核准規範(EN71)；講究這許多細節的橡皮擦，無怪乎成為FLOMO的金磚，FLOMO年產1,500萬塊環保無毒橡皮擦，單是橡皮擦品項一年營業額就有1億8千萬元。

FLOMO在國外逐漸建立品牌知名度之際，FLOMO盼能打開品牌在台灣知名度，透過FLOMO橡皮擦觀光工廠，讓參觀者了解使用添加PVC和塑化劑的橡皮擦對健康與環境的影響，此外，FLOMO積極推廣無毒橡皮擦，2009年時，免費贈



多功能筆盒
Multifunctional pencil boxes



節慶裝飾品
Festival decorations

送給全台灣小一年級至三年級小朋友，去(2014)年更擴大舉辦贈送橡皮擦活動，提供學校、機關、團體免費申請，盼讓更多國人使用並認識無毒橡皮擦。

FLOMO觀光工廠
07-699-1241



推廣使用無毒橡皮擦
Promotion campaign for PVC-free erasers

Taiwan Tilapia – the Power of Taiwan Aquaculture

◎English translation: Tan Shu-chun ◎Photos by Lin Yu-en

Taiwan Tilapia is one of the most popular white-fleshed types of fish in the developed world. Taiwan plays a leading role in the global white-fleshed fish-farming industry, exporting frozen tilapia and tilapia fillets to the United States, Japan, South Korea, the European Union, and other places. At a time when proper allocation of ocean fishery resources and sustainable development are hot issues, the breeding and export of Taiwan Tilapia is likely to remain a lucrative business.

Introduced to Taiwan back in 1946, tilapia quickly became an everyday cuisine in local households. Being small and dark, tilapia were mostly raised in ponds or ditches before the practice was transformed by professional aquaculture. Tilapia were then transformed into a larger species with more delicate meat, and therefore given a new name, "Taiwan Tilapia." Since then, tilapia fisheries have made great progress. New types of fingerlings are cultivated to meet the demands of large-scale commercial breeding. Taiwan Tilapia can grow to a size of 1.2 kg. Both domestic and export sales have grown since 1990.

Taiwan Tilapia is mostly bred south of Chiayi. Kaohsiung's coast is famous for its booming and advanced aquaculture industry, with the Hunei District having the city's biggest output of Taiwan Tilapia. Fortune Life is a leading name among companies engaged in exporting Taiwan Tilapia. By leveraging world-class processing technology and equipment, Fortune Life has had numerous successes selling high-quality Taiwan Tilapia overseas.

Taiwan Tilapia farmer Mr. Jhuang Yu-ci has a 1.94-hectare fish farm in Hunei District. He says the family-run business goes back to his grandparents' era. The ideal temperature for tilapia farming is 20 to 25 degrees Celsius (68 to 77 degrees Fahrenheit), as tilapia lose their appetites when it is too cold, he says.

Water quality is key, so Mr. Jhuang pays special attention to the color and bubbles of the pond water. He also observes the vitality of the fish. When the weather changes, he checks water quality more often, and carefully observes any improvement or deterioration. His farm produces high-quality Taiwan Tilapia which are highly regarded by domestic consumers.

Fortune Life has been an industry leader in frozen aquatic products for nearly a half century. As an EU-accredited aquatic-products processing company, Fortune Life is able to export premium-quality Taiwan Tilapia fish fillets to overseas markets with the help of advanced technology and equipment. Taiwan Tilapia fish weighing up to 1.2kg are first processed and then stored in an ultra-cold freezer to retain the delicate taste



台灣鯛
A Taiwan Tilapia

and freshness. From harvesting contract fish to purchasing, sampling, inspecting and filleting, the entire supply chain adheres to the strictest industry standards. Quality controllers carefully ensure there is no muddy taste by steaming fish jaws, inspecting their smell and tasting the meat. Only Taiwan Tilapia fillet products which pass these inspections can be exported.

It is worth noting that Fortune Life starts the QC process with its suppliers, all of which are required to have ASC (Aquaculture Stewardship Council) certificates. Taiwan Tilapia farmers have to meet multiple standards relating to feed, water quality, farm-water emissions, farming density, animal welfare and other elements before receiving certification. ASC certification ensures the quality of Taiwan's aquatic export to the EU.

Mr. Tsai Jyun-syong, chairman of Fortune Life Company, emphasizes that the key to ensuring a



莊毓順先生
Mr. Jhuang Yu-ci

steady supply of high-quality frozen aquatic products is to strictly follow and never compromise on operational details. Thanks to its dedication to detail, Fortune Life is able to export fresh and delicious Taiwan Tilapia to several overseas markets.



台灣鯛在國內市場受好評
Taiwan Tilapia is popular with domestic consumers.



允偉興業的台灣鯛生魚片
Fortune Life's Taiwan Tilapia fish fillets

台灣鯛 展現台灣養殖實力

◎文／侯雅婷 ◎攝影／林育恩

台灣鯛是已發展國家最被廣泛接受的白肉魚之一，台灣以養殖高品質的台灣鯛品種在全球白肉魚市場站穩一席之地，以凍魚、魚片或生魚片等不一形式外銷至美、日、韓以及歐盟等，特別是人們對遠洋漁業資源的使用，建立永續環保意識，台灣鯛的養殖和出口加工業前景可期。

台灣餐桌上常見的家常料理吳郭魚於1946年引進台灣，那時吳郭魚體型小、體色黝黑，未見專業養殖，生長於池沼及溝渠等水域。改良後由於體形較原來

大許多、肉質鮮嫩，人們給牠取了「台灣鯛」的名字，持續不斷改良出適合大量商業化繁殖的魚種，其體形可達1200克，不僅打開國內市場通路，更開創1990年後迄今外銷出口的佳績。台灣鯛養殖區分佈在嘉義以南，高雄沿海養殖業發達，以湖內區產量最大；而允偉興業公司耕耘冷凍水產，以國際級的加工技術和設備，將生魚片等級的台灣鯛行銷國外，成為箇中翹楚。

高雄湖內區台灣鯛養殖戶莊毓順現養殖台灣鯛面積2甲池，他談起「從祖父輩就開始養殖吳郭魚，因此對養殖台灣鯛特別有感情」，他指出，台灣鯛最適宜的生長溫度為20至25度，天氣太冷時，台灣鯛會食慾不振；而影響養殖台灣鯛的關鍵因素是水質，巡視養殖池時，莊毓順會留意水面的顏色、氣泡以及魚的活動力等，從各方面觀察台灣鯛健康情況。遇有天氣變化時，得格外注意水質情況並時時檢測水質。他的台灣鯛肉質鮮嫩，收成後

送交大盤商，販售至國內市場，受到消費者青睞。

耕耘冷凍水產近半世紀的允偉興業公司，取得輸出歐盟資格加工廠認證，以先進的技術和設備，將一尾尾重達1200克的台灣鯛製成生魚片級魚片行銷海外，利用超低溫冷凍，保有其口感和肉質。為保障出品的水產品，從製作漁獲、收購、取樣檢查到製成生魚片的每個步驟，皆以最高標準產製，製成的魚片必須由品檢師以清蒸魚下巴，仔細嗅味道、再品嚐等方式把關，確保製成的台灣鯛沒有土味，才可出品。難能可貴的是允偉興業公司從養殖戶端經多重把關，取得養殖管理委員會安全組織ASC (Aquaculture Stewardship Council) 認證，得符合養殖飼料、水質、養殖用水的排放、養殖密度、養殖動物福利等多重檢測，方能取得認證，以利水產品輸出歐盟國，讓消費者吃得安心。

允偉興業公司董事長蔡俊雄直言，製作高品質的冷凍水產業最困難的是持續落實、徹底執行每個細節，一番話道盡允偉興業公司累積無數細節，才能產製新鮮美味的生魚片級台灣鯛，行銷至韓國、日本、美國和歐盟等國。



「片」台灣鯛
Slicing a Taiwan Tilapia



允偉興業的台灣鯛魚片製作流程
The Taiwan Tilapia fish-fillets production line at Fortune Life

Yanchao's Jinshan Community – a Hidden Gem Waiting to be Discovered

©English translation: Peng Hsin-yi

©Photos by Lin Yu-hung, Hou Ya-ting

Jinshan Community in Yanchao District is known for having some of Kaohsiung's most famous natural wonders, among them Jiguan (Cockscomb) Mountain, the badlands around New Taiyang Valley, and the mud volcanoes at New Yangnyu Lake and Wushanding. It is also a site of cultural heritage, as there is a complete neighborhood full of intact three-sided courtyard houses. In addition, Jinshan is an energetic neighborhood where the elderly participate in all kinds of community activities, such as Gran's Rice Cake Squad. It is heartwarming seeing these grandmothers add a touch of color and fun to mundane daily life. A visit to Jinshan is always fulfilling no matter what your focus, and you will always want to come back and experience more.

Surrounded by hillocks, Jinshan Community appears to be an isolated paradise, but it took a great deal of hard work to achieve the beauty we now see. According to the village's elected chief, Mr. Lin Shun-fu, around ten years ago the residents started a community movement which organized all kinds of activities. One aim was to get people to do something together outside of their very busy farming lives. Gradually, neighbors became friends.

"It means a lot more to people when they accomplish something together" says Mr. Lin. In fact, people in Jinshan Community have accomplished quite a lot, including the legendary Jinshan Elementary School construction project. In 1958, the locals recognized the importance of education and unanimously decided to build an elementary school for the neighborhood. Back in those days, no heavy machinery was available, so the whole village dug, shoveled, and carried dirt away by sheer determination and manpower. They carved out the land that was needed from the side of a mountain.



麒麟山景致
Scenery at Cilin Peak



賴林省阿嬤和阿嬤們
聚在一起做紅龜粿
Grandma Lai Lin-sheng and the
"girls" gather to
make red turtle
cakes.

Half a century later, members of the community are still as close to each another as ever.

These days, the stars of the community are the members of Gran's Rice Cake Squad, a group of grandmothers aged 66 to 90. Working together, they make rice cakes for the entire community during major holidays such as Lunar New Year. What is more, each year when Jinshan Elementary School celebrates its anniversary, the squad calls on all of its members, 40 to 50 grandmothers and grandfathers, to go to the campus and make rice cakes for the teachers and students. It is the way they show their love for the community's only school. Tradition is passed down from one generation to another through the flavor and taste of these rice cakes, and they have become part of the very being of every child who attends the school.

If you visit Jinshan Community on a normal day, your initial impression that life here is slow may quickly be replaced by an appreciation of the energy which buzzes beneath the surface. These days, a lot of senior citizens take literacy classes. Meanwhile, a few members of Gran's Rice Cake Squad gather at Grandma Lai Lin-sheng's home, to make a fresh batch of "red turtle" cakes. Grandma Lai's home has

the kind of traditional brick cooking-range that is essential to making rice cakes. Grandma Lai is also a student in the literacy class, but sometimes asks for special leave from the instructor so she can join the cake-making party. Creating such cakes is a very elaborate process, and that is why they are usually made only for holidays such as Lunar New Year. These days, very few homes still have traditional brick ranges, but thanks to the support of the squad, concocting these treats has become easier and more fun.

According to the grandmas, "red turtle" cakes are relatively easy to make, but it is nearly impossible to learn how just by watching a demonstration. If you ask them what the secret is, the only answer you get is "experience." The team works together with practiced harmony. Sticky rice powder is kneaded into dough while another person toasts ground peanuts for the filling. Meanwhile, another member of the squad fills the readied dough. On the other side of the kitchen, a roaring fire is burning in the stove, warming up the steamer for the cakes. As they work, the grandmas chat, and discuss their recent appearances in a movie! When asked what roles they played, they all stop their work



樹木盤根錯結在珊瑚礁岩
Tropical trees grow out of chunks of coral



三合院聚落
Jinshan's traditional courtyard houses

and pretend to be motionless in their chairs. In a dramatic fashion, they answer, "We were refugees!" and all burst out laughing.

While chatting and laughing, the grandmas' hands never stop moving. One after another, filled pieces of dough are pressed in a mold, out of which come flat rice-cakes bearing turtle-shell patterns. Each cake is placed on a banana leaf and then steamed. Once in a while, the steamer is opened so the grandmas can check how the glossy red-colored cakes are doing. They look especially enticing with clouds of white steam swirling around them. When the red-turtle rice cakes are ready, Grandma Lai sends some to her classmates in the literacy class. The elderly students say coming to class is one of the happiest things in their lives. The residents' sense of kinship is the community's most precious treasure.

Jinshan Community is also rich in physical heritage. It has a block entirely consisting of well-preserved three-sided courtyard houses, a sight rarely seen these days. These houses have withstood the trial of time. They carry themselves with an elegant grace that comes from another era. Most of them are still occupied; in fact, the only mom-and-pop grocery store, Jin 30, is located here. Walking through this neighborhood is like stepping back to an era when traditional culture was still a very active part of everyday life.

In Jinshan, you may see a charcoal-maker busy taking chunks of charcoal out of the kiln, while the fragrance of starfruit hanging from the tree in the courtyard of a nearby house envelops you. The Chen

Residence is one of the better known old houses here; six longan trees have stood guard beside it for well over a century. Summertime is when the community's Delonix regia trees blossom; the fiercely red flowers surround the old houses. The natural elements in this neighborhood serve as ever changing decorations, giving a different impression to visitors each time they come.

While in Jinshan, one cannot help but noticing the famous landmark, Jiguan Mountain. So named because it resembles a cockscomb, the top – called Cilin Peak – can be reached via a hiking trail. It is a very enjoyable walk made all the more worthwhile because of the unique landscape along the trail. Tropical trees grow on chunks of coral, and two trees have usband and

grown into each other and formed an H-shape, prompting locals to bestow the nickname "Husband and Wife Tree."

The simplicity of the Jinshan impresses visitors. Those who come here are received like children returning home, rather than as strangers. Your memories of Jinshan's appearance may fade, but you will remember forever the warmth of the welcome you receive.



新太陽谷
New Taiyang Valley

燕巢金山社區處處精彩

◎文／侯雅婷

◎攝影／林裕鈺、侯雅婷

燕巢金山社區是充滿活力和濃濃人情味的地方。名聞遐邇的雞冠山、新太陽谷惡地、新養女湖泥火山或是鄰近的烏山頂泥火山自然保留區等景點使旅人嚮往；保存完整的三合院聚落也讓人流連忘返；或是與當地盛名遠播的「阿嬤炊粿隊」阿嬤們話家常，阿嬤們平凡而繽紛的小日子讓人動容，點滴都讓旅人行囊中滿載豐富的回憶，蘊釀下次次的金山之旅。

四面環山的金山社區宜居的生活環境看似天成，但美好的背後有些路程。里長林順輔表示，當地10年前投入社區營造運動，透過不同活動，吸引鎮日忙於農作的居民走出來參與活動，於是家家戶戶逐漸熟識，建立好交情，「大夥共同完成一件事，比較有意義。」里長林順輔一語道盡社區營造運動的意義。事實上，金山居民一起完成的事情還真不少，最讓人津津樂道的是當地1958年整建山坡地興建金山國小，在缺乏機具設備的年代，全村居民以人力鏟地、擔土，歷時1年多將山坡地移平，只因居民體認教育的重要。半世紀後，金山居民團結依舊，籌組了盛名遠播的「阿嬤炊粿隊」，號召社區20多位66歲至90歲的阿嬤，每逢過年等大節慶齊聚一塊炊粿，此外，每逢金山國小校慶，「阿嬤炊粿隊」登高一呼，找來了總共40~50位阿嬤、阿公，大隊人馬一起到校為全校師生做粿，這些阿公阿嬤是如此守護著當地唯一一所學校；於是乎，炊粿文化透過粿的香氣和味道，細膩地傳承下來，在孩子們的記憶裏生根。

在一個平常日造訪金山，看似優閒的社區其實相當忙碌；這頭年長者識字班正在上課，另一端「阿嬤炊粿隊」幾位成員聚在賴林省阿嬤家製做紅龜粿，賴阿嬤家有個做粿所需的竈，賴阿嬤談起自己也是識字班的學生，為了示範製做紅龜粿特地向老師告假。阿嬤們說，做粿的工程耗大，遇到過年等大節日才做粿，但大竈可不是人人家裏都有的設備，於是興起組成「阿嬤炊粿隊」，有了伙伴，炊粿變有趣了。

阿嬤們示範製程較簡單的紅龜粿，阿嬤們各個身手不凡，卻很難偷師，因為每個製程問破了嘴，還是全憑「經驗」這個最高原則。首先將糯米粉搓揉成糯米糰，另一頭阿嬤們炒著花生餡料，接著包裹花生餡料，另一端大竈燒著柴火，準備蒸煮紅龜粿，一邊包裹花生，阿嬤們透露，前陣子她們一起拍了電影！當被問起在劇中扮演的角色？阿嬤們模擬劇中情節，全攤在椅子一動也不動地說：「難民！」大夥哄堂大笑，談笑風生中，阿嬤們手捏動作沒一刻停過，將裹有餡料的紅龜粿放進模具中塑形，取出後置於香蕉葉上放進蒸籠，期間會掀開鍋蓋確認蒸煮情況，捲捲白煙從蒸籠裏竄出，映著紅龜粿美麗的紅色，讓人垂涎欲滴，待紅龜粿出爐後，賴阿嬤不忘將紅龜粿分送予識字班的同學，識字班的阿公阿嬤收到溫熱的紅龜粿，直說上課好幸福，濃濃的人情味是金山社區最出色的亮點！

金山社區文化的精彩可由當地保存完整的三合院聚落窺見，一座座歷經歲月洗禮的古厝群顯得大器而優雅，這些古厝迄今仍被使用中，包括當地唯一一家甘仔店「金30」，繞行其中，遊客也許會遇見了製做木炭的居民，忙著處理剛燒製好的木炭，在古厝群裏遇見了老行業，體現生活即文化的意涵。漫步紅磚道巷道之中，古厝群裡裏樹形優美的楊桃樹結實纍纍，散發濃郁果香，著名的陳家古厝後方6棵高聳百年龍眼樹，襯得古厝空間綠意盎然，而古厝周圍植有整排鳳凰木，夏天鳳凰花季時，一片火紅的鳳凰花綻放著；隨著季節遞嬗，不同顏色的樹木妝點著古厝聚落美不勝收。

踏進社區，遊客從許多地方都能看見當地著名的地標——雞冠山，因其山頂呈現雞冠形狀而得名，而山頂突出的部份被命名為麒麟山，麒麟山登山步道沿途枝葉扶疏，綠樹成蔭，一旁還可見樹木攀附在當地特有珊瑚礁岩上，另外，樹形呈現獨特H形的「夫妻樹」也是知名的景點之一，俯拾皆是的景致讓遊客享受愜意的登山時光。

踏上這片土地，旅人們會對金山的豐富感到驚訝不已，在這遊客不是外人，更像是返家的遊子。旅途的風景在記憶中逐漸褪去，但金山溫暖的人情味印象始終鮮明。



阿嬤們一邊聊天一邊做粿
The grandmas chat while making cakes.

Master of Ink and Brushes – Painter Hung Ken-shen

◎English translation: Peng Hsin-yi ◎Photos courtesy of Hung Ken-shen; Photo by Huang Ching-wen

Ink painter Mr. Hung Ken-shen has long hair, appears somewhat detached, and issues strong personal statements. But once he opens up, you warm to him immediately.

Now 68 years old, Mr. Hung is one of the most respected contemporary Taiwanese ink painters. Breaking away from the framework of modern Chinese ink painting, he launched what has become known as "Taiwanese Post-modern Ink Painting." It has become a school in its own right, and is seen as a pivotal point in the history of art in Taiwan. Mr. Hung was born and raised in Penghu, an archipelago located near Taiwan's southwest coast. He moved to Kaohsiung in 1972, and has been living and working there ever since. In Mr. Hung's eyes, the municipality's unique urban characteristics make it a nursery for distinctive art and culture, and it has become his inspiration. In Kaohsiung, his creativity put down roots, flourished and blossomed.

Mr. Hung says that being a true artist means keeping up with times. It is therefore important for an artist to keenly observe the world and continue to evolve. He is no fan of the idea of sticking to one method of painting for a lifetime, adding that the transformation of one's painting style is a never-ending work in progress, not an overnight transformation. Looking at works from different phases of his career, one gets distinctively different impressions, yet each style is meaningful and enriching in its own right.

For Mr. Hung, ink painting is part of his identity, a familiar element from his childhood. He can remember watching his grandfather and father writing with ink and brush pens. He studied in the Department of Fine Art, National Taiwan Normal University, and started to focus on landscape images created with ink after graduation. His signature style, the so-called "dry landscape" was developed during this period. Between 1977 and 1979, his dry landscapes reached maturity. With the



1985年作品
「男與女」
Men and Women (1985)

deliberate play of brush strokes and different shades of ink, he was able to present natural scenes such as rocks, trees, as well as time and weather elements such as dawn and rain. His unique brush technique created a dry sense of beauty; hence he called his works "dry landscapes." Other than black ink, he also uses highly saturated colors such as orange, blue and yellow. He does not limit himself to brush pens; employing layers of sprayed paint, dyes, prints and rubbings give his paintings extra depth.

As an artist, Mr. Hung has demonstrated impressive creativity. In the 1980s, he painted mostly portraits in ink. It was his way to express his feelings and impressions towards Taiwan as a land, and the people who live here. In 1981, Mr. Hung's father suffered a car accident, and the image of his father lying in bed with his entire body wrapped in bandages has haunted him ever since. In 1983, Mr. Hung created a long horizontal scroll using acrylic paint and ink featuring

human-shaped figures wrapped in bandages. This piece is called Modern Times, Human Nature, Human Life, and was the first time Mr. Hung had painted human figures as a vessel of expression. That was the beginning of his bandaged-figures era, with dry and heavy colors and textures, its signature style derived from liberal use of acrylic paint. In 1989, these dark images featuring bandaged figures were recognized as his "Black Sentiment" period, or Kaohsiung's "Black school of painting." Through his expert use of black, he started an open conversation with his audience about the anxieties that plague industrial cities across Taiwan as society marches forward and modernizes, while facing a suffocating atmosphere and the darkness within human nature.

Of the numerous pieces Mr. Hung has created, he is most happy with the "Humanity Series" and the "Black

Sentiment" series. He says he painted those with feelings from the bottom of his heart, and they moved him so much more than everything else.

Already a leading figure in Taiwan's ink painting circles, Mr. Hung still feels the urge to paint and continually evolve, even after 44 years of creative work. His diligence is the fuel that drives "Taiwanese Post-modern Ink Painting" forward. But more than anything else, Mr. Hung inspires by showing how much he cares about this land and the people who lives here. In the splashes of black acrylic paint, one finds the rhythms of vibrant life forces that can move you.



1974年作品「橋」
Bridge (1974)

全身裹著白色繃帶的畫面在他腦海中揮之不去，1983年，他以壓克力顏料和水墨畫出裹著繃帶的人形水墨長卷（現代・人性・生命）。這件作品被視為洪根深首次於人物畫的創作建立屬於自己的語彙，開啟一系列以繃帶人形為主軸的創作，由於壓克力彩的大量使用，畫面的質地和顏色都顯得乾澀沉重。1989年，鬱黑畫面裹著繃帶人形的系列畫作被稱為「黑色情節」風格，又被稱為「黑畫」。他藉由黑色情結裏深邃的黑，探討台灣現代化過程處於工業都市的焦灼、社會的苦悶以及人性的深沉。

在自己眾多的創作，洪根深最鍾情「人性系列」和「黑色情結」系列作品觸及他內心，感動也最深。

眼前這位台灣水墨畫壇巨擘始終孜孜不倦地埋首創作，44載如一日，不斷在作品中超越自己，成就「台灣後現代水墨」的一片璀璨，最讓人動容的是他對生長這片土地與人的關心，如同「黑畫」裏，濃厚的黑色壓克力顏料彰顯動人的生命力。

水墨畫家洪根深

◎文／侯雅婷
◎圖片提供／洪根深
◎攝影／黃敬文

畫家洪根深蓄著一頭性格長髮，予人些許距離感，但一開口，掩藏不住溫暖的特質。採訪這天，洪根深煮著曼特寧中烘培咖啡，咖啡香中談起他的創作和人生，餘韻十足。

現年68歲的洪根深是台灣當代最重要的水墨畫家之一，作品突破中國現代水墨藩籬，開創「台灣後現代水墨」畫風，自成一格的水墨作品大放異彩，作品在台灣美術史佔有一席之地。出生澎湖，1972年移居高雄，自此在新故鄉高雄創作。他眼中高雄的獨特城市性格孕育不同的文化，成為他渴望的創作環境，他確信高雄一定能開創出與眾不同的高雄文化。

洪根深表示，作為一位藝術家要能與時俱進，培養敏銳的觀察力和堅持，自己不喜歡終其一生只用一種技法畫畫，但風格的轉換是漸進的轉化而非突變，觀察他每階段的轉化都精彩且寓意深遠。

水墨之於洪根深，始於兒時記憶裏，父親與爺爺振筆揮毫，對水墨的親切感油然而生。他自師範大學美術系畢業後，持續耕耘水墨風景畫，1977年至1979年，著名的「枯山水」



1979年作品「山色」
Mountain Scenery (1979)

水墨風格日趨成熟，結合山水的自然景致，岩石、樹木乃至於早晨、下雨等景致在他筆下呈現流溢的墨色和枯澀的美感，故名「枯山水」，除了墨色的運用，畫中還使用高彩度的橘紅、藍和黃，此外也運用噴、染、印、拓等技法，使畫面更豐富。

洪根深龐大的創作能量讓人驚豔，1980年代，洪根深大量創作水墨人物畫，表達台灣這片土地上的人物和情感；然而，洪根深父親1981年的一場車禍，



1990年作品「黑色情結之27」
Black Sentiment No. 27 (1990)

Calligrapher Li Jhong-chih

◎English translation: Wendy Wei Chang

92-Year-old, Mr. Li Jhon-chih was around 18 or 19 years old when he left his hometown in Hunan, China. During the turbulent years of China's civil war, one of Mr. Li's few possessions which he carried in his backpack was a calligraphy book containing calligraphy scripts of Stele of Cao Cyuan. When he arrived in Taiwan, he decided to settle in Kaohsiung. It has now been 77 years since Mr. Li began practicing calligraphy and still displays remarkable passion for it.

Diligence best describes Mr. Li's attitude and passion for calligraphy. Over the years, he has mastered different styles of scripts. In order to write formal seal scripts, he created a customized version of clerical script strokes. Mr. Li explains that the beauty of calligraphy lies in its balance, delicacy, purity and elegance. Balance, refers to the symmetry of the characters, with every stroke being of same width. Delicacy is the strength of which each stroke is applied, whereas purity exhibits the cleanness in the execution of each character. Elegance is determined by a character's graceful presentation. When Mr. Li does calligraphy, he lifts his hands in the air

◎Photo by Lin Yu-hong

and then brings them down, creating strokes that are full of strength. The connections between the strokes are rounded and the width and spaces between the strokes are identical. Mr. Li's calligraphy is beautiful and harmonious. He often switches between styles in order to give the characters greater depth in meaning. Mr. Li presents each character's strength and beauty by using different styles and emphasizing the elegance of each character.

Mr. Li explains the secret to creating great calligraphy is by mastering the basic strokes from the very beginning. Then move on to imitating the masters' styles in calligraphy copy-books. He recommends working on the scripts of Stele of Cao Cyuan because of its graceful seal script and Stele of Li Ji because of its neat writing style. Mr. Li believes that as long as people diligently practice, they will undoubtedly develop superb skills and eventually develop their own calligraphy styles.

Over the years, Mr. Li has been devoted to promoting calligraphy and has taught the craft to numerous people. He is worried that people these days depend too much on computers

and do not often put pen to paper. Mr. Li believes that if people are not able to write the characters that reflect their culture, the culture will eventually disappear. He hopes people will become more aware of this alarming phenomenon. The history and

traditions of calligraphy run deep. As a calligraphy master, Mr. Li has dedicated his life to studying its structure and strokes. Mr. Li's peaceful, modest disposition is an example of how he has internalized this art form.

書法家 李仲篴

◎文／侯雅婷
◎攝影／林裕鉅

「一生懸命」是高齡92歲的書法家李仲篴對書法的熱情和態度，他18~19歲因為戰亂離開故鄉中國湖南，最後輾轉落腳高雄，戰亂顛沛流離之際，背包裏就攢著本「曹全碑」，當問起這帖「曹全碑」究竟有何特別之處？李仲篴表示，「曹全碑」線條很漂亮，是篆書之中最出色的一帖，他對書法的熱情耐為傳奇。

李仲篴習字77載不輟，內化各種字體



，自創以富變化的篆書筆法，來寫字形莊重的隸書，讓他頗為自豪。他說，寫書法講究「勻、靜、清、雅」的美感，勻指的是結構均勻，每筆劃粗細都要平均，靜展現的是種不誇張的內斂力量，清指的是乾乾淨淨，雅指的是字體優雅。觀看李仲篴寫書法，握筆的手懸空，每一個筆劃都藏力於其中，筆劃轉折處始終是圓潤的，筆劃間的粗細和間隔一致，呈現和諧的美感，且心隨念轉，以不同的字體演繹文字，體現文字的力和美，優雅盡現。

李仲篴不吝傳授寫書法的秘笈，他建議初學者先練習基礎筆法，再摹擬字帖，他最推薦「曹全帖」和「禮器」字帖，前者展現飄逸特質，後者字體端整，他表示，只要勤於摹擬字帖，時日一久，定能練出一手好字，進而變化出自己的風格。

李仲篴推廣書法不遺餘力，育才無數；但他對於現代人過度仰賴電腦而不愛寫字感到憂心不已，他說，倘若人們連代表文化的文字都寫不出來，意味著文化的消失，他苦口婆心敲響這文化的警鐘。

書法的深度讓這位書法大師窮其一生細細玩味文字線條和結構，以書法的內斂、優雅，修身養性。

Lai Hui-fang's Passionate Volunteer Work

◎English translation: Tan Shu-chun

◎Photo by Hou Ya-ting

Ms. Lai Hui-fang is originally from Indonesia but has been living in Kaohsiung for 16 years. During her first 7 years in Kaohsiung, she mainly took care of her family and didn't engage socially with others. She didn't speak Chinese. Today she speaks Chinese fluently and is passionate about volunteering for charitable foundations and helping new immigrants and senior citizens. These great transformations in her life have broadened her horizons and enriched her life. She firmly believes that the more you serve others, the happier you become.

Ms. Lai Hui-fang life-changing moment came when her child began elementary school. Lai was contacted by the local charity Fong Lin Guan Yin Foundation, which provides care to immigrants and seniors who live alone. The foundation provided her daughter with extracurricular tutoring. At first, Lai would accompany her daughter to tutoring sessions and would prepare refreshments for them. A short time later she was assigned a new task of visiting local seniors. This marked the beginning of her volunteering career. Now, she spends one day a week

visiting four seniors that live near her home. Lai enjoys the work she does with the senior citizens and the great kindness and appreciation they show her by sharing delicious food. They make her feel as if she is a part of their family. Lai also wants her children to be positively influenced by her volunteer work, so she always brings her daughters along with her when she does community service. She has noticed the positive impact it has had on her children. They have become more considerate and more interactive



with their family.

Lai appreciates Kaohsiung City Government New Immigrants Family Service Center for these opportunities. She feels the organization has given her a sense of belonging to a big family that enjoys serving others and finds great sisterhood with fellow immigrants. They help each other and give each other advice. When they get together they prepare food from their motherland and play Indonesian instruments together. On October 2014, Kaohsiung City Government established the new immigrant affairs

office, which is located on the second floor of the Immigrants Family Service Center. Although there are other immigrant service centers closer to her home, Lai still prefers to take the 45 minute motorcycle journey to get to this service center. She feels at home there. Over the last three years, Lai has been a passionate advocate of volunteer work and has encouraged fellow immigrants to embrace volunteer work and broaden their horizons. She is a living example of how serving others will surely enhance your life.

熱血志工 賴慧芳

◎文、攝影／侯雅婷

印尼籍賴慧芳定居高雄16年，懷抱熱情，勤於學習更樂於付出，正面積極的態度讓她的高雄生活猶如吃甘蔗一般，從不懂中文到說得一口標準、流利的中文；從害怕踏出住家到投入志工作，開擴視野，也累積生命厚度，體會到為他人服務越多，越快樂！

賴慧芳來高雄以家為重心的生活持續很長一段時間，直到第7年，孩子上小學，當地關懷新住民和獨居老人的慈善機構「鳳林觀音慈善會」主動聯繫她，提供小朋友免費課外輔導，這個轉捩點意外開啟她的志工生涯，賴慧芳從在旁觀察孩子們上課情況到幫忙準備點心，再被委以訪視獨居長輩的重任，迄今，她固定每週1天探訪住家附近4位長輩，賴慧芳說長輩們都將她當成孫女般疼愛

，偶爾有好吃的東西，還特意留著與她分享。每回探訪，她刻意帶著孩子一同前往，發揮身教的影响力，她觀察孩子變體貼，會主動跟父母親噓寒問暖。

賴慧芳感性的說，高雄市新移民家庭服務中心讓她有如家一般的歸屬感，她說，只要有任何問題，在這裡都會獲得回應，且與這裏的印尼姐妹相處融洽，一起分享印尼的家鄉點心，也一起練習演奏印尼樂器，去(2014)年10月新移民家庭服務中心樓上成立高雄新移民事務辦公室，她開心多了一處服務姐妹的地方。每回來到新移民服務中心，騎車需花45分鐘車程，她說她知道服務中心有其他據點，但習慣到這裡了，3年多來，不改其志，鼓勵姐妹們儘早參與外面的活動，開拓生活圈，愛屋及屋的一片赤誠，讓自己和姐妹的生命發光發亮。

Xin Fu Sweet's Delicious Almond Milk

◎English translation: Wendy Wei Chang ◎Photos by Lin Yu-en

Xin Fu Sweet is famous for its delicious almond milk. This all natural drink is derived from the nut of an apricot, which is shredded into kernels and then soaked in water for three to five days in order to produce the most delicious almond flavor. The shop has gained many loyal customers since it opened over 10 years ago. The owner, Mr. Chen Guo-ming, explains one of the reasons for its great popularity is that he takes a longer time to slowly brew his almond milk, producing a more sophisticated and distinct flavor. Each glass of almond milk requires more than 10 hours of brewing. Cold milk will get a layer of natural oil floating on top, whereas when the milk is served hot, there will only be a thin layer of oil, with a smooth and mild almond flavor.

When Mr. Chen started his business, he recalled the wonderful almond milk made by his grandmother; therefore, he decided to adopt his grandmother's method of making it. Mr. Chen then

decided to use the highest quality of sweet apricot kernels, to produce a more unique flavor. Each 70 500cc glass will need three kilograms of sweet apricot kernels and although this creates a higher cost, Mr. Chen is adamant that his customers enjoy all natural flavors and therefore he does not include any artificial flavoring or preservatives.

The process of making almond milk is time-consuming and complex. After the sweet apricot kernels are soaked for several days, they are ground into a liquid and brought to boil over high heat. When boiling the liquid requires constant stirring, so the apricot kernels will not burn at the bottom of the pot. After the liquid comes to a boil, it is left to simmer over low heat for approximately 8 to 9 hours in

order to bring out the flavor. The kernels are then filtered out, by which time only 2/3s of the liquid can be used to make almond milk. The remaining grinds are used to make cookies.

When it was first introduced to the market, Xin Fu Sweet's products took many years to gain the popularity it enjoys today. However, as Taiwanese people gradually realized the importance of food safety, Mr. Chen has found more and more customers are willing to learn about their products and the natural production processes he undergoes in producing them. Today, his uncompromising quality almond milk continues to gain support and attract more customers.



杏福巷子的招牌杏仁茶

◎文/侯雅婷 ◎攝影/林育恩

「杏福巷子」專賣純正的杏仁茶，開業10年來吸引一票忠誠顧客。經營者陳國明堅持按部就班地熬製，只因美好的味道總是歷經時間蘊釀而成，特別是杏仁香氣會隨著慢慢熬煮而散發出來，逾10小時熬製的杏仁茶盛在碗裏，冰飲時，看得到杏仁茶的油脂，熱飲時，杏仁茶表面會結一層薄膜，入喉溫潤順口，淡淡的杏仁味飄香。

陳國明創業之初，憶起阿嬤做的杏仁茶，他想把杏仁茶的好味道推廣上市，於是選用味道偏甜的南杏，儘管南杏是杏仁豆中單價最高的，為了製出品質出色的杏仁茶，他堅持不添加其他杏仁種類，陳國明說，每鍋使用近3公斤的南杏豆，可製成70杯500cc的杏仁茶，光是南

杏豆成本就相當可觀；再加上，他希望讓消費者吃到食物的原味，因此堅持不添加香精、香料和防腐劑。

杏仁茶製程費時費工，首先南杏豆得泡水3~5天，使其充份吸納水份，同時釋放香氣，之後研磨成汁，再以大火滾至沸騰，期間得不停攪拌，避免杏仁豆渣靜置鍋底烤焦，大火滾開後再轉小火熬煮8~9小時，熬出杏仁味道，煮好後為了讓杏仁茶口感滑順，還得過濾杏仁豆渣，最後只剩下三分之二可製成杏仁茶；過濾後的杏仁豆渣則可被製成杏仁餅乾。

杏福巷子的杏仁茶並不是一推出就廣受市場青睞，隨著國人日益重視食品衛生安全，陳國明觀察到有越來越多顧客願意花時間瞭解杏仁茶的製程，以「堅持」換得杏仁茶的好品質，獲得越來越多消費者共鳴。



Everyday Comfort Food at Riceman's Fried Rice

◎English translation: Peng Hsin-yi ◎Photos by Lin Yu-en

Riceman's Fried Rice has been serving up the same piping hot fried rice for over 27 years. Dishes are piled high and the restaurant is always busy during lunch and dinner. Although fried rice is considered a simple dish, it is prepared with a high level of expertise. At Riceman's ordinary comfort food is served in an extraordinary way.

Riceman's head chef is second generation manager, Mr. Ciao Jie. Over the years, he has added to the menu over ten different fried rice dishes and instant noodles served in homemade beef soup. Mr. Ciao claims his secret to delicious fried rice is the all-important stir-fried ingredients. Until they release the aroma within!

The restaurant is constantly working to maintain the great reputation it has enjoyed. Only the finest ingredients are used. He only uses rice freshly made that day. The popular beef shank is cooked slowly in a delicious broth. The shrimps in the shrimp fried rice are bought fresh, shelled and cleaned one by one at the restaurant. Another reason for the restaurant's success lies in the chef's experience. Mr. Ciao maintains strict control over temperature and timing of the preparation of his delicious fried rice. He cooks with rhythmic movements. He systematically pours in the oil, then the eggs and simultaneously stirs them together. The rice is then measured to the perfect amount, allowing the rice to release its natural fragrance, mixing it in with the remaining ingredients. The dishes are always masterpieces that come together



with skillful manipulation.

Each plate is made to order, as dishes must be served at a specific temperature. After years of practice, Mr. Ciao is able to fill each order in just three minutes. With a deep commitment to freshness, when the rice is sold out, he simply closes his restaurant for the rest of the day. However, years of hard work has left Mr. Ciao with chronic pain, yet when a customer tells him how much they enjoyed his food, it gives him the encouragement he needs to carry on.



喬品賣炒飯 國民吃食高朋滿座

「喬品賣炒飯」開店逾27年，每當香氣四溢的招牌炒飯熱騰騰上桌，漫起一團暖暖的熱氣，米香伴著蛋香撲鼻而來，勾得人直吞口水，把炒飯這道國民吃食發揮地淋漓盡致，每逢用餐時間總見高朋滿座的盛況。

「喬品賣炒飯」掌廚的是第二代的喬傑，他接手後，增加逾10種炒飯品項和自熬湯底的牛肉泡麵。談起好吃的炒飯，喬傑表示，炒飯得把食材炒出香味來！

對於食材，喬傑相當講究，招牌牛肉炒飯使用事先適好的牛腱肉，讓風味格外的好，而蝦仁炒飯則是採用新鮮的海蝦，剝殼後，一尾一尾剔去沙線（腸泥），備好的食材還得憑藉著對火候和時間恰到好處的掌控，方能端出一盤香噴噴的炒飯。喬傑炒飯時有種節奏，放油、打蛋，鍋鏟拌著蛋，再放入米和食材，轉眼間充份地拌炒在一塊，鍋子一抖，炒飯騰空躍起再回到鍋裡，香味撲鼻而來。這些年的訓練，一盤炒飯約需3分鐘的時間，為了保有炒飯上桌時一定的熱度，



堅持現點現炒，店裏使用當天煮熟的米，使米飯散發米香，由於店裡煮煮固定量的米飯，賣完了就不再煮煮，炒飯隨即宣告售罄。

這些年喬傑累積了深厚炒飯功力，卻養出一身職業病，但只要聽到了客人說好吃、笑開懷，就繼續戰戰兢兢地握著鍋鏟，細細拿捏著火候與時間的這門學問，炒出好吃的炒飯。