



Mayor Chen Chu's Visit to Hawaii

◎English translation: Wendy Wei Chang

◎Photos courtesy of Kaohsiung City Government

In June, Mayor of Kaohsiung, Chen Chu and delegates from Kaohsiung City Government, visited Honolulu, Hawaii. The trip was a great opportunity for Kaohsiung to strengthen ties with other international cities. Mayor Chen met with the state Governor and Honolulu's Mayor. She also met with Deputy Mayor Roy K. Amemiya, who visited Kaohsiung back in 2013 while attending the Asia Pacific Cities Summit (APCS).

On June 12th, Mayor Chen and Kaohsiung's delegation visited the Hawaiian Statehouse, where they were met by Governor David Ige. Mayor Chen described how Kaohsiung has been changing its image and transforming itself into an Asia-Pacific tourist destination. Hawaii is nicknamed the Rainbow State and is a world famous tourist destination. Mayor Chen felt they could learn a lot from Hawaii's experience in tourism and the delegation had been warmly received.

Mayor Chen also introduced Kaohsiung's top industries to the governor. She spoke about Taiwan being the largest yacht producer in Asia, with Kaohsiung's yacht industry accounting for 80% of Taiwan's total production. She described the fastener industry in Ghangshan, with

Kaohsiung accounting for one third of the world's screw manufacturing. She also highlighted Kaohsiung's vibrant deep-sea fishing industry. Kaohsiung's initiatives and highly developed industries impressed the Hawaiian leaders.

After her visit to the Hawaiian Statehouse, Mayor Chen visited the Honolulu City Government. Honolulu was Kaohsiung's first sister city and have maintained this relationship for over half a century. There are frequent public and governmental exchanges between them. In 2012, the cities signed a Memorandum of Understanding and since then their relationship has drawn even closer.

Mayor Chen emphasized the fact that both Honolulu and Kaohsiung are cities that have large harbors and are located beside sea. The Port of Kaohsiung is Taiwan's biggest harbor; while Honolulu is an important gateway into the United States, as well as a critical center for trade across the Pacific Ocean. In order to work with harbor cities around the world, facilitate new perspectives on harbor city development and cultivate cooperation between international harbor cities, Kaohsiung will host the Global Harbor City Forum in 2016. Mayor Chen took the opportunity to



陳菊市長(右3)和市府團隊拜會夏威夷州伊芸州長(右2)
Mayor Chen Chu (third right) and Kaohsiung delegation meeting with Hawaiian Governor David Ige (second right)

extend a warm invitation to the Mayor, Deputy Mayor and Honolulu's City Government to attend the Forum. Deputy Mayor Amemiya appreciated Mayor Chen's invitation and also expressed his intentions to continue cooperation between the two cities.

Mayor Chen also visited the Polynesian Cultural Center owned by Brigham Young University of Hawaii, where she observed how Hawaii partners academia with industry.

Mayor Chen hopes to collaborate with Hawaii on integrating this practical model in order to create more opportunities for Taiwanese students studying abroad. Mayor Chen emphasized that she will continue to strive to build and develop the Taiwanese Association in Hawaii and hopes talented, well-educated Taiwanese can return to Taiwan and work in Kaohsiung in order to create a better future for kaohsiung.

陳菊市長率團訪問夏威夷

◎文／徐世雄 ◎照片提供／高雄市政府

為強化高雄市與國際城市間的交流合作，市長陳菊6月率市府團隊赴夏威夷檀香山進行考察訪問，分別與夏威夷州長和檀香山市政府分享高雄近年的市政建設經驗，並邀請檀香山市政府參加明年高雄市發起的「2016全球港灣城市論壇」。此行，陳菊市長一行不僅受到熱烈歡迎，高雄市亮眼的建設成績，更獲得國際友人的肯定。

高雄市長陳菊與市府團隊於6月12日拜會夏威夷州政府，受到伊芸州長(Governor David Ige)熱情款待。陳菊市長表示，夏威夷是世界知名的旅遊聖地—彩虹之州，高雄市近年來也力求轉型，未來希望打造高雄為亞太旅遊之都，夏威夷許多地方值得借鏡學習。陳市長也向伊芸州長介紹高雄產業特色，包括亞洲第一的台灣遊艇產業，高雄就

佔了全台總產值百分之八十；岡山螺絲產業，高雄佔有全世界三分之一；以及

豐沛的遠洋漁業，高雄期待與夏威夷在施政和經貿上加強合作交流。



陳菊市長與檀香山市副市長羅伊·阿美米亞
Mayor Chen Chu and Deputy Mayor Amemiya of Honolulu

結束州政府訪問行程後，陳菊市長接著拜會與高雄市有超過半世紀姐妹市情誼的夏威夷檀香山市政府。檀香山為高雄的第一個姊妹市，官方、民間交流頻繁，2012年高雄和檀香山簽署了加強合作備忘錄後，雙方關係更加密切。此次與曾於2013年率團參加「高雄亞太城市高峰會」的副市長羅伊·阿美米亞(Roy K. Amemiya)會面。

陳菊市長說，兩市都是緊鄰海洋和港灣的城市，高雄港是台灣第一大港，而檀香山是美國的重要門戶，也是

跨太平洋海運貿易的重要據點之一，為了和全球的港灣城市，激盪出對於港灣城市發展的全新見解、凝聚國際港灣城市合作共識，高雄將在2016年舉辦「全球港灣城市論壇」，邀請市長及羅伊·阿美米亞副市長率團與會。阿美尼亞表示，感謝陳市長的邀請外，希望兩座城市能更進一步交流合作。

陳菊市長走訪與楊百翰大學建教合作的「波里尼西亞文化村(PCC)」，觀摩當地產學合作模式，開展高雄與夏威夷的教育交流合作，增加高雄學子海外實務學習的機會。陳菊市長更向當地台灣同鄉會介紹高雄近年來的進步和重大建設，期吸引優秀人才返鄉，共同為高雄的未來努力。



Fresh, sweet, and tender: lightly salted dried squid

◎English translation: Wendy Wei Chang

◎Photos by Kao Jhih-hung

Taiwan is a leading country in the global deep-water (or pelagic) fishing industry. Taiwanese fishing vessels harvest seafood in the Pacific, Atlantic, and Indian oceans. The past two years have seen an abundance of Argentine shortfin squid in the Southwest Atlantic near the Falkland Islands, and Taiwanese boats have been harvesting a lot of squid. The increase in supply has made squid more affordable. As a result, food companies have been motivated to develop various squid products. Ocean Harmony Co., Ltd. seized the opportunity two years ago, and introduced its inventive lightly salted dried squid to the market. This product has since enjoyed a great deal of popularity.

Mr. Chen Hsuan-hsi, chairman of Ocean Harmony Co., Ltd. says he loved eating lightly salted dried squid when he was living in Japan, and this was an inspiration to develop a similar product. Six years ago, Ocean Harmony received training from Japan in order to produce sakura shrimp sashimi for export to that country. Utilizing its techniques, equipment, and environment, the company then created a lightly salted dried squid product. Production costs are low because squid is now inexpensive. As a result, the market price of lightly salted dried squid is acceptable to the public.

Mr. Chen explains that Ocean Harmony's techniques are different to the normal sun-drying techniques used near harbors. The manufacturing environment is crucial, and the company makes its lightly salted dried squid at an indoor temperature of 15 to 17 degrees Celsius. Every step in the process requires a clean environment. Before producing the lightly salted dried squid, the squid needs to be washed, cut, and cleaned thoroughly. In order to preserve the natural magnesium and calcium in the squid, the squid needs to be soaked in reverse osmosis water plus water with 3% salt, which is similar to seawater. Finally, the squid is hung in a dry room.

Building a dry room requires careful attention to detail. Harmony Ocean recreated the frozen environment in Hokkaido, Japan, so the manufacturing environment is similar to one in



魷魚外皮乾乾的，內層魷魚肉質仍保持濕潤、軟嫩的口感

The squid's skin goes crispy while the flesh remains moist and tender.

Hokkaido. The temperature in the dry room is 0 degrees Celsius. The squid is dehydrated when it is above freezing point to maintain freshness and reduce any fishy taste. The amount of time a squid stays in the dry room is key when producing lightly salted dried squid. The low temperature, dehumidified environment, and constant fan-blowing remove any liquid inside the squid. The squid produces a natural enzyme which tenderizes the flesh, so there is no need to use any artificial additive. The fresh flavor is also locked in the flesh.

The process of producing the lightly salted dried squid is extremely hygienic. The squid can be cooked without cleaning. Since the squid is already dehydrated, the cooking time is also reduced. Many restaurants like

成他日後投入一夜干水產品研發。6年前，海和公司為了製作外銷日本的生食櫻花蝦，由日方技術指導，海和公司在人員、

設備和環境一應俱全的條件，順勢投入研發魷魚一夜干，適逢魷魚豐收、價格下降之際，平衡製作成本高的魷魚一夜干，產品售價也能被市場接受。

有別於港邊常見日曬的方式製作一夜干，陳玄錫說，製作環境是最重要的，海和公司於室內15至17度的作業環境製作一夜干，每個環節都力求作業環境衛生。魷魚一夜干前置作業包括清洗、切割、取出內臟，使用與海水成份相仿的RO水加入3%的鹽水浸泡，保持魷魚的鎂和鈣，再吊掛起一整尾魷魚，送到風乾室。

打造風乾室設備可是大有學問，汲取日本北海道製作一夜干的環境，模擬北海道冰天雪地的作業環境，因此風乾室溫度為0度，在不結冰的狀態將水份抽出，維持魷魚鮮度，同時去除腥味。風乾時間的掌控是製作一夜干的關鍵，利用低溫、無濕氣的環境，持續吹風的過程，去除魷魚的濕氣和水份，魷魚本身自然產生酵素，達到熟成、發酵的作用，使魷魚肉質變軟，而不使用任何添加劑，且魷魚風味更加濃縮的鎖在魷魚肉裏。

魷魚一夜干製作過程衛生，可直接烹



魷魚一夜干
Lightly salted dried squid

Ocean harmony's squid, and Mr. Chen says that even people not good at cooking can make great dishes using his company's product. One can simply roast the squid in an oven. When it comes out, the squid's skin is crispy while the flesh is still moist and tender. You can taste the sweetness and freshness of the squid.

Ocean Harmony offers a delivery service for their squid product. It is not sold through stores because the quality might be compromised if the squid stays out of a freezer for more than 30 minutes. The delivery service ensures the squid's excellent quality.

Purchase Information:
Ocean Harmony CO., LTD
(07) 811-3080



切割、取出魷魚內臟

The squid are cut, then thoroughly cleaned.

飪，因魷魚一夜干已去除水分，可縮短烹飪時間，因此海和的魷魚一夜干水產品深受許多餐廳青睞。陳玄錫強調，魷魚一夜干即便是不擅烹飪的消費者都能立刻上手，置於烤箱烘烤，魷魚外皮乾乾的，內層魷魚肉質仍保持濕潤、軟嫩肥美的口感，更嚐得到魷魚的鮮、甜！

想品嚐海和的「魷魚一夜干」僅能宅配購得，因考量水產品離開冷凍庫30分鐘後品質可能產生變化，因此未在門市設點販售，僅提供宅配服務，確保魷魚一夜干的好品質。

購買資訊：
海和有限公司 (07)811-3080

鮮、甜、軟嫩的滋味

魷魚一夜干

◎文／侯雅婷 ◎攝影／高志宏

台灣是全球重要的遠洋漁業國家之一，台灣遠洋漁船長期耕耘全球三大洋重要漁場，近2年，西南大西洋海域福克蘭群島阿根廷魷的好漁況，台灣魷釣船大豐收，滿載的阿根廷魷促使魷魚價格格外優惠，帶動市場投入開發

魷魚加工品的意願。

海和有限公司2年前把握遠洋魷魚豐收的契機，開發「魷魚一夜干」上市！深受市場好評。

海和有限公司董事長陳玄錫談起，他居住日本時，非常喜愛品嚐一夜干，促



在風乾室風乾魷魚
Dehydrating squid in the company's dry room

A Classic Light Snack: Prepared Shredded Squid

◎English translation: Tan Shu-jyun

◎Photos by Lin Yu-hung, Kao Jih-hung

Taiwan's snack-food industry is highly competitive. Snack manufacturers and suppliers have to keep up with constantly changing palates by offering new and exciting ingredients, recipes and flavors. Because consumers are fickle, few snack products stand the test of time. However, Jane Jane Prepared Shredded Squid (J.J. Shredded Squid), launched by Shin Ho Sing Ocean Enterprise (SHS Enterprise) 36 years ago, has become a household name. Its enduring popularity has made it a classic Taiwanese snack food.

SHS Enterprise, a deep-sea pelagic fishing company, entered the squid-processing market with the launch of its Jane Jane brand in 1979. Its mission was to find multiple ways to

make good use of every part of a squid. As Taiwan's first dried-squid processing plant, SHS Enterprise imported processing equipment which it then used to fine tune its dried shredded squid recipe until the perfect flavor was found.

A series of products have been launched under the Jane Jane brand. These snacks have been popular in various parts of Asia, and as Asians have migrated to different parts of the world, Jane Jane Prepared Shredded Squid has also made its way into overseas markets. It can be found in the Asian American supermarket chain 99 Ranch Market, and even in Iceland and Sweden. Jane Jane has also developed multiple frozen aquatic products such as squid fillets and calamari rings, and these have been sold abroad for over two decades.

Making delicious dried shredded squid requires premium fresh squid and complex processing. However, not all squid are born equal. Giant Squid has white flesh and a spongy texture, so it is perfect for dried shredded products. Illex Squid, however, tastes chewier and is more suitable for processing into dried squid fillet products. The skin of the latter is rich in



魷魚絲生產線
The production line for Prepared Shredded Squid



冷凍水產品
Frozen aquatic products

經典零食 魷魚絲

◎文／侯雅婷 ◎攝影／高志宏、林裕鈺

百家爭鳴的零食市場，為了擷獲消費者多變的口味和目光，不斷開發新的食材、製法和口味，推出的零食多如過江之鯽，但市場汰換速度之快，每隔一段時間，又見新產品上市，能在零食市場屹立不搖的寥寥可數，這當中，新和興海洋企業出品的珍珍魷魚絲上市36年，至今依舊暢

銷，成為台灣經典零食。

從事遠洋漁業的新和興海洋企業於1979年推出「珍珍」品牌，正式進軍魷魚加工市場，研發如何將一尾魷魚從頭到腳，完善開發魷魚的美味和價值。新和興也是全台第一家魷魚絲加工廠，自日本進口全套魷魚絲製作設備，專門產製魷魚絲，並不斷調整配方，推出最適合國人口味的魷魚絲。珍珍開發出一系列不同種類、口味的魷魚絲，原本魷魚絲僅是亞洲人常見、喜愛的零食，但隨著亞洲人散居全世界的腳步，將珍珍魷魚絲帶到海外，在美國知名連鎖超市一大華超市可購得珍珍魷魚絲已不稀奇，連冰島、瑞典都買得到珍珍魷魚絲！

此外，珍珍還開發魷魚排、花枝圈等魷魚冷凍水產品，外銷歐美、加拿大已有20多年之久。

魷魚絲製程繁雜，要製成好吃的魷魚絲，得選用品質佳的生鮮魷魚，魷魚的肉質和特色決定加工方法，魷魚絲的每個處理環節都得再三斟酌，依據不同種類的魷魚肉質開發產品，例如：秘魯魷魚肉色白

且肉質較鬆軟，最適合製成一絲絲的魷魚絲；至於阿根廷魷魚肉質富有嚼勁，製成保留魷魚皮的魷魚片，魷魚皮富含膠原蛋白且更能展現魷魚原味。新和興海洋企業總經理何宗保表示：「消費者也會改變口味，持續創新開發無非是為了求新、求變、求生存。」一語道出零食市場競爭激烈。

何宗保表示，珍珍累積36載的魷魚絲製作經驗，展現在魷魚絲品質穩定度的掌控，持續調整製程中微生物的變化控制、調味劑的使用和魷魚絲含水量的物理變化等3項條件，找出魷魚絲最完美的比例和狀態，提升魷魚絲產品穩定度，因為魷魚絲的穩定性越高，產品也就越安全。這個國內魷魚絲大廠誠信的使用貨真價實的原料、嚴苛的要求作業環境衛生，再加上持續研發新品，每1至2年，即推出新品，經營團隊戰戰兢兢地維護著珍珍與日本並駕齊驅的魷魚絲品質。



製作魷魚絲
Making shredded squid



魷魚絲包裝
Packaging shredded squid

SHS Enterprise website:
www.shs.com.tw/index.htm

新和興海洋企業 網址
<http://www.shs.com.tw/cindex.htm>

A Gold Rush in the Ocean – Taiwan's Prowess in Pelagic Squid Fishery

◎English translation: Peng Hsin-yi

◎Photos by Huang Ching-wen

2015 has been a good year for Taiwan's pelagic squid fishery industry. After a voyage lasting 35 to 40 days, the ships finally docked at Cianjhen Fishing Port. Luck was on the side of the fishermen, as their total catch was around 220,000 tonnes.

Squid is one of the most popular and relatively inexpensive seafood items in Taiwan, but few people know how much work is involved in getting their favorite seafood to the table. For one thing, the fishing vessels have to travel far from the home, to fishing grounds in the Pacific, Atlantic and Indian Oceans. Taiwan currently ranks third in the world in terms of the volume of squid caught, behind China and Argentina. In addition to squid, Taiwan also makes the top three for tuna and Pacific saury, so Taiwan is truly a major player in the global pelagic fishery industry.

Cianjhen Fishing Port is the home base for all of Taiwan's pelagic fishing vessels. Different types of ships dock during different seasons. Right now it is the time for the squid fleet; when the port is at its busiest, ships need to triple park along the jetties. "Time is money" is the industry's mantra, and this is because, in pelagic fishing, everything has to be planned down to the smallest detail, and everything has to be done precisely to schedule. As soon as a ship docks, the catch is unloaded. Each vessel then gets ready for a voyage to the Northern Pacific for the Pacific saury season in the second half of the year.

In recent years, Taiwan's squid ships have worked mostly in the Southwest Atlantic, in a fishing spot near the Falkland Islands known as the "Fisheries Gold Mine." Famed Argentine squid is the most significant fishing resource near the islands.

The UK government – which has sovereignty over the islands – has been trying to balance sustainability with commercial concerns. Back in 1986, it announced that an area 150 nautical miles in radius would become an ocean sanctuary, and created a quota limiting the number of ships allowed to fish in the waters. A ship must first obtain

a license in order to legally fish within 150 nautical miles of the Falkland Islands.

Taiwan started fishing for squid near the islands as early as 1982, and once the licensing regulation was put in place in 1987, the Taiwanese fleet purchased a license immediately. Taiwan's fishing vessels have thus always been fishing legally within the sanctuary. A new regulation was announced earlier this year, limiting the squid season near the Falkland Islands to February 15 to May 15. So they could start work on the opening day of the fishing season, the fleet had to set out from Kaohsiung at the end of December 2014 – a perfect example of how the calendar dominates pelagic fishing.

Squid rest deep in the ocean during the day, then swim to the surface to feed at night, so squid eezer at the vessel's aft. Later, the frozen squid are



一塊塊的凍魷塊
Blocks of frozen squid



凍魷卸貨
Unloading frozen squid

fishermen need to work after dark. Once they have chosen where to fish, the ships stay at that location. Squid are attracted to light, so the ships are equipped with squid lights to lure them in. Squid are line fished, so plastic bait tied onto fishing lines is released into the water. When they are pulled up, the squid fall into a net, then into a gully installed at the side of the ship. Seawater runs through the gully, flushing the squid into the boat's storage area. There, the crew sort them by grade, then place them in the freezer at the vessel's aft. Later, the frozen squid are loaded onto a transporter and sent home, while the fishing ship stays behind to continue with the harvest. At night during squid season, the ocean around the Falkland Islands is brightly lit due to the large number of squid ships, most of which are from Taiwan or South Korea.

When the squid season ends, most of the Taiwanese squid ships head home. The first wave of returning boats gets back to Cianjhen on June 18, where dock crews are waiting for them. The unloading starts as soon as the ships have docked. Conveyor belts connected to each ship roll out blocks and blocks of ice containing the precious catch. The fishing crews take pride in their work, as the evidence of six hard months on the high seas are transferred to dry land.

Mr. Shi Jiao-ming, standing supervisor of the Taiwan Squid Fishery Association, says every little thing matters on a fishing ship, and the work does not stop at unloading the ship. Squid caught by Taiwanese boats are sold to China, Vietnam, Europe and the Americas. Depending on where they are going, they need different documentation. For example, exports to the EU, Vietnam, Russia and China all require a statement from Taiwan's authorities about the vessel which caught the squid. On top of that, Vietnam, Russia and China stipulate that all fishing vessels satisfy an additional health inspection conducted by the Bureau of Standards Metrology and Inspection, part of Taiwan's Ministry of Economic Affairs (MOEA). EU rules are the most stringent, as they require all ships pass the Inspection of Fishing Vessels Supplying Fishery Products for Export to the European Union. Also, the captain of the ship must be certified in health and hygiene training.

What is more, the MOEA requires all sites where produce for export is stored or processed to be certified as safe locations. These requirements are onerous, but certificates issued by the exporting country stating the product is safe to eat give consumers peace of mind, assuring them that each



尖峰時期，魷釣船在前鎮漁港並排三列
Squid fleet triple parks along Cianjhen Fishing Port at its busiest.



台灣遠洋魷船魷魚捕撈量位居全球第三大

Taiwan ranks third in the world in terms of the volume of squid caught.

step in the entire process has been supervised and monitored for safety. In this sense, stringent demands are a good thing for Taiwan, because they push the fisheries industry to continue improving the quality of its products.

The pelagic fishing industry depends on and sustains a wide range of other industries: fuel supply; freezer storage; processing, supply and logistics; and

shipbuilding. With such a support system, it is no wonder that Taiwan's pelagic fleet is one of the most respected in the world, welcomed in various international fishing organizations as a fishing entity, to sit at the negotiating table and speak on behalf of our fishermen and protect their rights.

Squid is a high-protein, low-fat seafood. It is rich in taurine, which reduces cholesterol buildup on the

walls of blood vessels. The fats in squid are unsaturated fats such as EPA and DHC, so those who love seafood can enjoy this delicacy without feeling guilty. There are many ways to enjoy this bounty of the sea: Grilled whole; sliced and flash fried; boiled; stir fried; or deep fried. It is good for both your body and your wallet.

海裡的淘金熱 台灣遠洋魷魚產業實力

◎文／侯雅婷 ◎攝影／黃敬文

幸運之神的眷顧，今年是台灣魷船滿載阿根廷魷的豐收年！歷經35至40天的航行，捕獲約22萬噸的魷魚，風塵僕僕地返回高雄前鎮漁港。

魷魚是最為國人熟悉，喜愛平價海鮮之一，但少有消費者意識到，捕魷魚工程浩大，魷船隊萬里迢迢征戰漁場，現今，台灣遠洋魷船魷魚捕撈量位居全球第三大，僅次於中國、阿根廷；台灣遠洋漁船作業漁場遍及世界三大洋，其中鮪魚、秋刀魚和魷魚捕撈量名列全球前三名，遠洋漁業實力傲視全球。

前鎮漁港是台灣遠洋漁船基地，在不同時節，泊靠不同類型的船隻，這陣子，魷船返港卸漁獲，尖峰時期，港邊漁船甚至多到得並排三列。遠洋漁業的步調始終精準、緊湊，「時間就是金錢」這句老話在這被印證著，返港的魷船忙著卸貨、整補並更換設備，準備7月啟程至西北太平洋海域捕撈秋刀魚，超過9成的台灣魷船上半年捕魷魚，下半年兼捕秋刀魚。

近年來，台灣魷船隊集中在西南大西洋附近、素有「漁業界金礦」之稱的英屬福克蘭群島水域捕撈阿根廷魷魚，阿根廷魷是福克蘭群島漁獲量最大的漁獲，握有豐沛魷魚資源的福克蘭群島政府致力探勘沿海漁業和商業資源的永續捕撈與開發，於1986年宣布150浬海域為保護區，對於進入海域捕魚的漁船採配額限制，所有進入保護區內作業的漁船得申請購買作業執照才能在福克蘭群島150浬海域捕魚，福克蘭群島自1987年開始收取作業執照。台灣魷船隊早於1982年開始開發西南大西洋海域福克蘭群島的魷船漁場，自1987年起，向福克蘭群島申請購買作業執照，進入福島150浬經濟海域保護區內作業。此外，福克蘭群島對於阿根廷魷採取限期政策，今年阿根廷魷魚捕撈時期為2月15日至5月15日，而為了趕上今年2月

15日起跑的阿根廷魷魚捕撈，台灣魷船自去(2014)年12月底便啟程，遠洋魷船漁船縝密的行程由此可見一般。

順著魷魚白天在深海休息、夜間浮至上層覓食的特性，魷船都於夜間作業，魷船探測魷魚群位置後，定位作業地點，利用魷魚的趨光性，透過集魚燈照射吸引魷魚群聚集船邊，釣魚線上裝有許多塑膠假餌誘捕魷魚，當釣魚線順著滾輪往上揚時，一尾尾的魷魚就落入網台，再順勢滑進船邊裝設的導槽內，導槽內裝置的海水將魷魚沖入船艙內，船員將漁獲分級後送至船艙冷藏凍結，再將漁獲交予運搬船輸出漁獲，魷船留在當地繼續捕魷魚，夜間福克蘭群島魷船隊燈火通明，大部分的魷船來自台灣和韓國，繼續一場場的捕魷競賽。

隨著阿根廷魷魚捕撈時期接近尾聲(5月15日)，台灣的魷船船隊陸續返回前鎮漁港，今年自6月18日起，遠征福克蘭群島捕撈阿根廷魷魚的魷船隊陸續返航卸漁獲時，等在港邊的工作團隊身手俐落、有條不紊地動了起來，輸送帶上一塊塊高品質的凍魷塊是魷船隊隊半年來海上拼搏的成果。

台灣區遠洋魷船漁船類輸出同業公會常務監事施教明表示，魷船上每個作業環節都至關重要，而台灣捕獲的魷魚主要出口至中國大陸、越南、歐美等國，簡而言之，視出口國家得提供不同的證明文件，比如歐盟、越南、俄羅斯和中國大陸均需我國官方事先提報漁船名單，再者我國提報給越南、俄羅斯和中國大陸等國的漁船均需通過我國「經濟部標準檢驗局」的衛生評鑑；出口歐盟漁產品的漁船要求最為嚴格，得通過輸歐盟衛生管理評鑑合格漁船核定且船長得領有衛生教育訓練合格證書；如從台灣出口漁產品至歐

盟、越南和俄羅斯得取得我國「經濟部標準檢驗局」開具的衛生證明，而經濟部標準檢驗局要求出口的加工廠和存放的倉儲廠必須經過該局事先驗證通過。來自漁產品出口國的衛生證明等同來自消費端對遠洋漁船諸多作業環節的管理和品質衛生把關，促使台灣遠洋船隊不斷提升漁產品品質。

遠洋漁業產業鏈相關層面既深且遠，帶動國內週邊產業發展，包括冷凍倉儲、加工、物資補給和修造船業等；至於國外方面，台灣遠洋漁船素質、管理以及在各海域作業表現良好，使得台灣遠洋漁業得以捕魚實體(fishing entity)名義參與國際區域性漁業管理組織的協商談判，保障漁民權利。

魷魚是蛋白質、低脂肪的海鮮，魷魚肉富含牛磺酸，可有效減少血管壁累積的膽固醇，而魷魚脂肪裏富含不飽和脂肪酸，例如DHA和EPA，消費者不妨多多食用，無論是霸氣的整尾烤魷魚乃至煎、煮、炒、炸各式料理，魷魚堪稱是最營養、平價的海味珍饈。



魷魚是最營養、平價的海鮮

Squid is a nutritious and inexpensive seafood.

Songjiang Wooden Puppet Installation in Neimen Park

◎English translation: Lin Fang ju
◎Photo by Lin Yu-hung

Neimen District is famous for its unique martial-arts troupes which are considered an important part of the region's cultural heritage. There are more than 50 Songjiang martial-arts troupes in the district. Locals enthusiastically join local troupes, contributing to an extraordinary regional culture. In order to embody this phenomena, a display of hand carved Songjiang puppets have been installed in Neimen's Smile Green Park, located in Goupung Village on the district's east side.

The display was a collaborative creation by the people of Neimen and only utilizes resources that come from

the district. The puppets were hand carved by resident artisans out of regional longan wood. The entire installation including the pavilions and benches were also created by locals. Longan branches were used as the body of puppets. The puppets faces are painted with vivid and unique expressions. Household items such as rice cookers and gas barrels were also contributed by locals to add to the installation. "These animated Songjiang puppets demonstrate how important this unique cultural element is for our community", says Liu Ruei-ji, Goupung Community Development Council Chairman.

Smile Green Park was selected as the location for the installment which

has become a popular attraction. Locals frequently use the park to take walks, chat with neighbours and maintain the upkeep of the park. Smile Green Park won a 2015 Yuan-Yie

Award in the Community Landscaping Category. This exciting success has inspired the people of Goupung to collaboratively create a second park.



溝坪居民與宋江木偶工藝品合影
Goupung residents pose with Songjiang wooden puppet

一提的是，從涼亭、椅子到裝置藝術都由居民取用當地石材、木材合力打造而成，裝置藝術更是居民的創意大集合，居民挑選與人身形相仿的龍眼木枝幹做為木偶肢幹，塗繪木偶五官，活靈活現的宋江木偶工藝品更顯得獨一無二。而以電鍋和瓦斯桶等日常用品打造出頗具巧思的裝置藝術，讓人會心一笑。這裡

成為居民散步的好去處，居民總邊閒聊、邊拔除公園雜草，公園裡綠草如茵，「微笑綠園」更榮獲今年度園冶獎「社區景觀類獎」獎項肯定，居民個個喜不自勝。

「微笑綠園」公園開啟溝坪居民闢建公園風氣，居民們透露將共同闢建第2座公園，綠意已在溝坪里漫延開來。

內門區溝坪里吸睛的宋江木偶工藝品

◎文／侯雅婷 ◎攝影／林裕鈺

高雄市內門區「宋江陣」名聞遐邇，但宋江文化深刻影響內門的每個角落，也是內門人最引以為傲的文化資產。

內門區約有50多個陣頭，居民樂於參與當地陣頭成就內門獨特的陣頭文化。每年觀音佛祖聖誕時，各庄頭於觀音佛祖面前獻藝表達祝壽之意，內門居民日積月累的紮實功夫展現出凌空騰躍的姣

好身手，總贏得一陣滿堂彩；而內門區東邊溝坪里居民就地取材，以龍眼木打造出神韻到位的Q版的宋江木偶工藝品，為發揚宋江文化另闢蹊徑。「這些Q版宋江木偶工藝品代表溝坪里居民的文化認同。」溝坪社區發展協會理事長劉瑞吉如是說。

這三尊矗立在「微笑綠園」公園的宋江木偶工藝品是當地的一大亮點，值得

Installation Artist Lo Yi-chun on Her Work: Banana in Taiwan, Japan and Philippines

◎English translation: Peng Hsin-yi ◎Photos by Huang Ching-wen, Lin Yu-hung

The annual Kaohsiung Awards are a significant event in Taiwan's art scene, and this year's winners were displayed in Kaohsiung Museum of Fine Arts from March 17 to June 6.

The installation work that took First Place generated a very enthusiastic public response. "Banana in Taiwan, Japan and Philippines" by Ms. Lo Yi-Chun took the top prize among this year's 625 participants.

Ms. Lo's work was mainly made with dried banana peels. Since bananas have long been associated with Kaohsiung's Cishan District, a work of art utilizing this fruit strikes Kaohsiung people as both fun and homely.

A subtle scent of sweet bananas wafted through the exhibition room where "Banana" was displayed. The entire work was a dark brown hue, the

natural color of dehydrated banana peels. The crescent peels were arranged to create a three-dimensional collage suspended in the middle of the room, with lighting to project the installation's silhouette on the four walls. Like a shadow play, these told stories held in the artist's mind. Visitors walking through the room were able to see different shapes and images from different angles.

Back in 2013, Ms. Lo was an artist-in-residence at the Bank ART Studio NYK in Yokohama, Japan. This program encourages artists to embrace local themes in their creations. Ms. Lo says that during this period, she felt lonely and homesick. These feelings inspired her to use a material which reminded her of her home in Taiwan. This is how the banana peel became a vessel for her creativity.

Knowing that Taiwanese bananas used to be a significant export to Japan, she conceived of a theme for her work. She visited pastry stores to collect banana peels, which she then placed on sheets of newspaper to draw out the moisture. The drying process took



羅懿君
Lo Yi-chun

four to five days. She fashioned her work after a 1950s photo showing Taiwan's banana market during its golden period.

After sewing together, the dried banana peels are like pen strokes.

藝術家羅懿君談 芭娜娜・バナナ・Saging

◎文／侯雅婷 ◎攝影／黃敬文、林裕鈺

藝術家羅懿君以風乾的香蕉皮製成「芭娜娜・バナナ・Saging」作品，從625位參賽者中脫穎而出，榮獲「2015高雄獎」的「高雄獎」獎項。今年3月17日至6月6日於高美館展出期間，引起廣大迴響。高雄旗山區盛產香蕉，有著「香蕉王國」美名，以香蕉皮為創作媒材，讓人覺得格外親切、有趣。

「芭娜娜」作品展場飄著淡淡果香，風乾的黑褐色香蕉皮組構而成的圖畫，呈現剪影般的效果，裝置出一幅幅故事，透過投射燈打光在前方的黑色的香蕉皮圖畫，映在白色牆面的影子豐富了展場的視覺效果，風乾的香蕉皮組合變化出線條與肌理，參觀者從不同的角度繞著懸掛、鏤空的作品，每個角度都是一番景致，趣味盎然。

They form images, and Ms. Lo opted to present them in a three-dimensional manner by hanging the images in a room rather than paste them on a surface. Ms. Lo says she decided to retain the stickers on the peels, because she wants audiences to grasp how this unassuming fruit has become a valuable international commodity.

Ms. Lo's dried banana peels have traveled from Japan to the United States, and now to Taiwan. Her exhibition has given audiences in all three countries a sense of pleasant surprise as they gazed upon it.

2013年羅懿君參與日本橫濱市藝術駐村計劃(Bank ART Studio NYK)，以當地題材發想，發表創作作品。羅懿君說，人在異鄉的她感覺孤單、想家了，遂以台灣常見的香蕉皮為創作媒材，台灣香蕉外銷日本的故事給了她創作靈感。她在當地的甜點店收集創作所需的香蕉皮，以報紙吸收香蕉皮水份，歷經4~5天製成香蕉皮乾，她以一張1950年代台灣香蕉市場交易盛況的老照片為藍圖，運用風乾後的香蕉皮以線狀概念連接、組成圖像，並以懸掛的裝置方式呈現，羅懿君說，她特意保留香蕉上產地標籤貼紙，讓觀眾得以從標籤貼紙一窺跨國香蕉市場風起雲湧的故事。

羅懿君將風乾的香蕉皮作品跨越國度，在日本、美國和台灣展出都讓人眼睛為之一亮，大放異彩。



芭娜娜・バナナ・Saging
Banana in Taiwan, Japan and Philippines

Ganesh Ramasamy- Making Friends with the Locals

◎English translation: Peng Hsin-yi
◎Photo by Hou Ya-ting

Spanish based CAF (Construcciones Y Auxiliar de Ferrocarriles) is the contracted company that is responsible for building Kaohsiung's Light Rail Transit. Many foreign nationals have contributed significantly to its construction. Having arrived in Kaohsiung a year ago, Ganesh Ramasamy is one of the foreign nationals who has been working on the project. His role is the Warranty Manager. A Malaysian of Indian decent, he said half of Malaysian population originated from India, while the other from China. Growing up with such diverse society, the Chinese culture was familiar to him. He feels that due to his multicultural background it has been easy for him to adapt and blend into life in Kaohsiung.

Mr. Ramasamy pointed out that Kaohsiung's Light Rail Transit is the first in the world to have a catenary-free system. The exciting project was a substantial contract for CAF. Now that it has been completed, it is the pride and joy of Kaohsiung. "If someone wants to experience the most advanced light rail transit in the world, they've got to come to Kaohsiung!" he

exclaims.

Mr. Ramasamy converses in Mandarin at a conversational level, but has limited Taiwanese. However, he has made many great friends with the Kaohsiung locals; many of whom do not speak English. He also goes to the traditional market where he gets his fish. He has made friends with an older lady that has a market stall. The lady sold him the fish at a much lower price than the previous man that he bought fish from. Now he is a loyal customer to the lady he calls "auntie". He likes it that she explains to him in great detail how fresh the fish is and the

characteristics of the catch of the day. Although he doesn't understand most of what she says, he always catches the gist and every time he goes back, she is always happy to see him. "I buy fish from Auntie and no other!" he declares. It goes to show that language is no barrier when it comes to friendship. Mr. Ramasamy feels that in order for one to get a more authentic experience living in Kaohsiung, it is important to respect and identify with the local culture and participate in local activities.



高雄輕軌的生力軍 Ganesh Ramasamy

◎文、攝影／侯雅婷

高雄輕軌第一階段試營運將於今(2015)年8月上路，有許多外籍朋友也一同為輕軌建設貢獻心力，Ganesh Ramasamy是輕軌統包廠商西班牙CAF公司保固經理，一年前進駐高雄服務，Ganesh指出，高雄輕軌是全世界第一個採用全線無架空線系統的城市，因此高雄輕軌對他所屬的西班牙CAF公司意義重大，更是高雄的榮耀，Ganesh說：「未來想體驗最先進的輕軌，就得造訪高雄！」

馬來西亞籍的Ganesh一身黝黑的膚色反映出他印度裔的血統，Ganesh說，馬來西亞人口中，來自印度和中國移民大約各佔一半，耳濡目染，他非常熟悉中國文化，連燒金紙文化都習以為常，多元文化背景讓他很適應高雄生活。

Ganesh僅會說基礎的中文和一點點台語，令人詫異的是，他卻與許多壓根就不會說英文的高雄人成為老朋友。Ganesh會到傳統市場買魚，搭配從馬來西亞帶來的印度香料烹飪，有回他上市場買魚，漁販是位年長的阿姨，他驚訝

的發現，漁販阿姨賣魚的價格遠比他上次向別攤購買一模一樣的漁貨來得便宜許多，自此，Ganesh成為忠實顧客，每回阿姨總再三跟他解釋魚的特色和魚貨有多新鮮，聽不懂那麼多中文和台語的他卻能從漁販阿姨的情緒和肢體語言，察覺她非常高興他來買魚，Ganesh直言：「我買魚只跟阿姨買！」足見友誼不受限語言的屏障。

Ganesh建議計畫長住高雄的外籍友人，一定要尊重、認同當地文化，並參與在地活動，體驗更道地、美好的風土人情。

Ms. Fan Tzu-han's Unique Enamel and Metal Craftwork

◎English translation: Wendy Wei Chang

◎Photos by Lin Yu-en

Metal craft designer, Ms. Fan Tzu-han shows off her "Corner I" brooch, which recently won second place in the 28th International Cloisonne Jewelry Contest at the Ueno Royal Museum in Tokyo. The brooch was crafted from a combination of enamel and metal and is symbolic of her old san ho yuan (traditional Taiwanese house). The image on the brooch is a rice paddy seen from a window with an egret resting on the sill. Copper was used to create the sun-drenched trees, and tile from Ms. Fan's hometown was also incorporated. The delicate brooch reflects memories of the artist's hometown.

Ms. Fan created her own jewelry brand "Iry Fang" after completing her



Master's degree at Tainan National University of the Arts. She specializes

in metal crafts, brooches, earrings, and necklaces etc. Her work is creative and designs are inspired by her own perspectives, feelings and life experiences. Taiwanese tiles have become an important component as she feels it reflects Taiwanese culture. She also incorporates polished pebbles technique (a technique that was used in Taiwanese old buildings) to create a series of necklaces. Ms. Fan used plastic-steel soil and colorful pebbles to create various shapes of jewelry. She combines classic enamel, metals craft and her polished pebble technique to present modern brooches,

earrings and necklaces.

Ms. Fan is constantly finding new ways to create unique and marketable jewelry. Each piece is an original design inspired by her mood. Her work is always heartwarming and creative. She even has some longtime, loyal customers. Some of her customers have collected her jewelry while she was still a student.

Ms. Fan confesses that starting a business is a bit like gambling. However, she faces challenges with fearless determination and never gives up.

f Iry Fang Jewelry & Object Design



胸針作品
「角落 I」
"Corner I"
brooch



項鍊
A necklace

方姿涵用琺瑯和金工說故事

◎文／侯雅婷 ◎攝影／林育恩

金工設計師方姿涵的胸針作品「角落 I」榮獲2015年東京上野森美術館第28屆國際景泰藍首飾競賽第二名卓越獎的佳績，結合琺瑯與金工技法，演繹她對老家三合院的記憶，老家地磚躍入作品，窗外景緻藉由紅銅呈現樹景剪影，窗旁鑲嵌太陽和棲息於上方的白鷺絲是方姿涵老家窗外的田中一隅，作

品既細膩且饒富故事性。

方姿涵自台南藝術大學研究所畢業後自創品牌Iry Fang，專攻金屬物件和首飾設計，創意作品令人驚豔！她的作品反映對日常生活敏銳觀察和感受，成為創作的養分。而她最鍾情的台灣地磚圖騰成為創作主軸，地磚是她觀察台灣文化的紀錄，進而衍生以台灣老建築的「磨石子」技法，發展出一系列別緻的

項鍊，使用塑鋼土加入彩色細石磨出不同造形的首飾，結合看似古典的琺瑯、金工以及「磨石子」技法，演繹當代的胸針、耳環和項鍊。

現階段，她思考著如何把創作製成具市場性的飾品，且不流失她的設計味道，保有作品的獨特性。由於她的手作品隨著心境不同而展現各異的創作形式，

賦予作品動人的溫度和趣味的意境，有些女性顧客更從方姿涵學生時代就開始收藏她的作品。

方姿涵坦言，創業就像賭一把！帶著初生之犢的勇氣，她期許自己，挑戰未來，不輕言放棄。

f Iry Fang Jewelry & Object Design

Old Lu's Jiangsi Style Noodle Shop

◎English translation: Peng Hsin-yi

◎Photo by Lin Yu-hung

Old Lu's Jiangsi Style Noodle Shop is located in Neimen District. It offers simple yet classic comfort food, such as dry noodles and wonton soup. These timeless dishes are perfect for either a hearty breakfast or a quick lunch and therefore for fifty years their business hours have been from 4:00 am until 1:00 pm. The current owner, Lu Dong-yin, took over from his father and has been working in the noodle shop for thirty years. She continues to focus on maintaining the high quality and delicious flavors her father created. The guests are neighbors who are predominately farmers and therefore start their day very early. However, for decades they have been coming to have Lu's noodle soups for breakfast and lunch.

Ms. Lu Dong-yin was trained by her father in how to prepare the handmade noodles from scratch. There are no additives in the dough, which takes more than an hour to knead. She describes the wonderful chewiness of the noodles comes from their secret



餛飩湯
Wonton soup

"pull" that can only be achieved by manually preparing the noodles. The noodles are then boiled, tossed in a sesame-based sauce and topped with a few slices of lean braised pork. The

老盧外省麵

◎文／侯雅婷 ◎攝影／林裕鈺

內門區開業逾半世紀的「老盧外省麵」清晨4點即開始營業，經典、雋永的國民吃食—乾麵和餛飩湯，既是當地居民的早餐、也是午餐！麵店營業時間自開業以來，始終是清晨4點至下午1點。麵店的第二代盧冬音在麵店工作30載，沒想過改變營業時間，努力



乾麵
Dry noodles

of soy sauce for color and flavor, always leaving the guests wanting more.

At Old Lu's, everything is fresh and

steam carries a wonderful fragrance of sesame oil.

The wontons are also made from scratch and wrapped by hand. The filling is made from market fresh pork, always used the same day and never frozen. This is a key element in creating it's a smooth, silky texture. The soup is also made daily with pork bones and seasoned with only a dash

handmade. The menu and the dishes have all been tested over time and continue to be neighborhood favorites. It is one of the best places in Kaohsiung to find classic comfort food.

Old Lu's Jiangsi Style Noodle Shop
No.62, Zhongzheng Rd., Guanting Vil.
Neimen Dist., Kaohsiung City
Closed on Wednesdays

維持著父親創業時的好口味和品質，清晨的麵香，服務務農早起的老主顧。

盧冬音傳承父親江西手藝，每日手擀麵條、不添加防腐劑，製麵時得把「筋」性拉出來，製麵約需1個多小時，略帶彈性的麵條拌著純芝麻醬調製的醬汁，搭配滷過的瘦肉切片，沾附麻油的麵條香氣四溢，不一會兒就盤底朝天。

另一道餛飩湯的餛飩也是以手工擀製麵皮，內餡選用當日溫體豬的五花肉，

incredible depth of the flavor with every bite. Mr. Yeh makes his own dumpling wraps. He uses his own blend of pork belly meat filling with the perfect percentage of lean and fat meat and congealed chicken stock that is stewed for 8 hours. These all contribute to layers of texture, smell and taste. His great efforts have made it an extremely popular dish.

Another popular dish is his Sweet Sesame and Almond Soup desert. Ingredients include the natural coloring of milky almonds natural and black sesames which come together to form

口感超滑順，當日熬煮的大骨湯頭加些許醬油提色、提味。餛飩搭著湯底產生協調感，咕溜地滑入口，好滋味讓人意猶未盡。

「老盧外省麵」從麵條、餛飩、醬料到湯頭樣樣都憑經驗斟酌、拿捏，國民吃食的魅力令人回味再三。

老盧外省麵
高雄市內門區觀亭里中正路162號
星期三公休

Di Tang Zai Dim Sum Restaurant

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

Mr. Yeh Wei-jhih, owner and chef at Di Tang Zai Dim Sum restaurant, has accumulated 21 years of experience of working in kitchen around Taiwan, China and Singapore. His food appeals to all senses with their aroma, presentation and flavor. Di Tang Zai's great reputation is always attracting new guests, many of which become repeat customers and sometimes even bring their friends back to enjoy this delicious cuisine.

Mr. Yeh's passion for cooking started when he was very young and would spend a lot of time watching his mother cook. This created an emotional tie and fun memories that would become a catalyst for a lifetime career. When Mr. Yeh worked in five star hotels, he learned that the beauty of food is not just in its flavors, but also in its presentation. This later provided inspiration for him to create signature dishes for his own restaurant, such as his Pan Fried Soup Dumplings. Its artistic presentation makes one feel it is a pity to eat and ruin the visual effect.

The Pan Fried Soup Dumplings have a semi-transparent, snow-flake like, crispy dome over three crescent-shaped dumplings.

The way he does the dome follows a crystallized pulled sugar method but instead of sugar it is done with a special solution of wheat flour, vinegar, water, and cooking oil. The flavor is savory with a doughy texture, which is followed by a rush of hot meat juice made from pork belly and chicken stock. It tantalizes guests' sense of taste and smell and promises an



鎮店乾坤太極露
Sweet Sesame and Almond Soup



天網煎上湯鍋貼
Pan Fried Soup Dumplings

地糖仔 中式點心專門店

◎文／侯雅婷
◎攝影／林育恩

「地糖仔」中式點心專門店細膩地詮釋道地的中式餐點，老闆兼主廚葉偉志累積21載跨國餐飲經歷，傾注料理熱情於「地糖仔」，熟悉的中式餐點融入台灣、中國、新加坡等地的料理手法，注入新意，料理香氣與口味俱佳，慕名而來的顧客嚐過「地糖仔」的好味道後，總帶著朋友再度光臨。

葉偉志談起對料理的熱情源於兒時觀看母親煮飯過程，料理的趣味在他心中萌芽，因而對中式料理特別有感情。葉偉志歷練五星飯店訓練，不僅講究餐點的美味，餐點的視覺效果也不馬虎。「地糖仔」招牌「天網煎上湯鍋貼」一端上桌，美得讓人發出驚嘆、不捨得下箸！

the shape of a Taiji. The natural aroma of almond and sesame with its smooth, silky texture exemplifies the chef's special attention he gives every dish throughout its cooking process.

Mr. Yeh hopes his customers will be inspired by his food. He feels a great sense of accomplishment when his customers leave with a smile on their face and return with their friends at a later date.

Di Tang Zai Dim Sum Restaurant
No.132, Meishu S. 2nd Rd., Gushan Dist., Kaohsiung City

「天網煎上湯鍋貼」外觀炫麗的絲狀冰花是以麵粉、醋、水和油調製而成，吸睛的冰花像頂帽子蓋在3個月亮形的煎餃上，一口咬下，略帶鹹味的輕脆冰花裂開來，口感Q彈的餃子皮包覆軟嫩的五花肉，還有雞高湯的香氣融入五花肉之中，霎那間香氣四溢，唇齒留香。餃子皮以手工擀製，內餡則以肥瘦適中的五花肉製成，吃起來有種滑溜的口感，五花肉加上熬製8小時的雞高湯，口感層次豐富，是店內最高人氣的餐點之一。

另一道有著太極圖形的「鎮店乾坤太極露」，以杏仁和黑芝麻磨製而成的，單純自然的杏仁香氣有著滑潤的口感，是葉偉志細細拿捏著火候和比例製成的代表作。

葉偉志希望顧客都能吃得很感動，見到客戶笑咪咪的離開、再帶朋友光臨讓他很有成就感。

「地糖仔」中式點心專門店
高雄市鼓山區美術南二路132號