

Love Kaohsiung

No. 31 / June 2024



Kaohsiung Lighthouse Keeper

◎Written by Su Yu-ling

◎Translation by Lin Yu-ciao

◎Photos by Huang Jing-wun, Carter

◎Photo courtesy of Maritime and Port Bureau, MOTC

Kaohsiung Lighthouse (高雄燈塔), also known as Cihou Lighthouse (旗後燈塔), is the representative landmark of the Port of Kaohsiung. Its pure white appearance exudes classical beauty, making it a well-known tourist attraction. As the only lighthouse in the country open to the public at night time, it has become a great spot where people can enjoy after-dark scenery.

The first version of Kaohsiung Lighthouse was built in 1883, when the

Qing government commissioned British engineers to construct a beacon. That tower was square and originally named Cihou Mountain Lighthouse (旗後山燈房). During the period of Japanese colonial rule, it was reconstructed as an electric lighthouse and completed in 1918. This rebuilding gave the lighthouse its present octagonal brick structure.

Just as Kaohsiung Lighthouse has been guarding the port for more than a century, there is a group of people who look after the lighthouse. Among these lighthouse keepers or lighthouse technicians, Chen Fu-jhih (陳福志) has served for nearly 30 years. During that time, he has been stationed at various lighthouses, such as Pingtung's Eluanbi





(鵝鑾鼻), the Port of Taichung (臺中港), and Pengjia Islet (彭佳嶼) north of Keelung.

“Lighthouse work is around the clock,” says Chen. In addition to ensuring the main light is operating perfectly, the keeper of Kaohsiung Lighthouse is responsible for five light poles on the first and second port breakwaters, among them the green light on the north breakwater, the red light on the south breakwater, and the offshore green light.

At the sunrise and sunset times announced by the Ministry of Transportation and Communications’ Central Weather Administration (交通部中央氣象署), lighthouse keepers manually turn the light on and off, coordinating with the weather and season. After turning off the lights at sunrise, they conduct routine tasks such as light patrol, tower maintenance, and sea patrol to

check port lights. Once the light is turned on at sunset, the lighthouse keepers are divided into three shifts to ensure it continues to shine as usual.

Chen says that when assigned to lighthouses on outlying islands, he needs to prepare plenty of supplies, as if he were trying to survive in a wilderness, because ferry schedules are limited and may be disrupted. Once night falls, only the main light and the stars over the vast sea remain, accompanied by the sound of crashing waves. Such serene surroundings have become an unforgettable memory for him.

Regardless of sunrise or sunset, lighthouse keepers persist in their duty, ensuring the safety of ships as they enter and leave the harbor. They quietly watch over this century-old landmark, continuing to shine a guiding light over the deep blue sea.

Zihyou's Vibrant Traditional Evening Market

◎Written by Li Guei-sian

◎Translation by Lin Yu-ciao

◎Photos by Li Guei-sian

The Zihyou Traditional Evening Market (自由黃昏市場) offers a variety of local cuisine and delicious snacks. It is a popular shopping destination for many Kaohsiung locals and an excellent spot for food enthusiasts to indulge in their favorite dishes. The huge market offers various goods, including food, clothing, and daily necessities. Butchers run traditional meat stalls, providing custom-cutting services and fresh meat preserved in refrigerators. A wholesale vegetable section also provides a wide range of produce and carts for the customers' convenience.

Wang Ciao-jhen (王巧臻) is a lecturer at Homemakers United Foundation's (主

婦聯盟環境保護基金會) Southern Office and a mother of three. She frequently visits the Zihyou Traditional Evening Market to get groceries and appreciates the fresh seasonal ingredients available, which cannot be found in regular supermarkets. She also likes the diverse selection and the constant introduction of new items, "You can chat with the vendors about where the products come from," she says.

Some stalls offer value-added complementary services, such as shrimp peeling or dish preparation and packaging, with fresh seasonal products like fresh milkfish or sea melon seeds with basil. Customers can take the food home and cook it right away.

There are also numerous ready-to-eat food stalls, with dishes like handmade glutinous oil rice, savory rice pudding (Wa Gui), pan-fried Tamagoyaki (Japanese omelet), and pork rolls with herbs, among





others, creating a diverse culinary experience. Wang Ciao-jhen often buys specialty dishes from these vendors. She appreciates that vendors offer preordered and semi-prepared food for regular customers. "They make you feel like a VIP!" she says.

Amid the enthusiastic vendors and the

eager customers in long lineups, people interact and chat about the delicious offerings. There is a strong sense of community, which is the true charm of this market, making it a wonderful place to shop and explore.

Zihyou Traditional Evening Market 自由黃昏市場

No. 261, Zihyou 3rd Rd., Zuoying Dist.,
Kaohsiung City

Operation hours: 2:00 PM to 9:00 PM (times
vary for individual stalls)



Visit Meinong's Hidden Wood-Fired Tofu Skin Factory

©Written by Li Siao-ping ©Translation by Lin Yu-ciao ©Photos by Cindy Lee



Located in Kaohsiung's Meinong District, Song Sin-fu Tofu Skin Factory (宋新富豆皮工廠) has faithfully adhered to traditional methods of making tofu skin for over 60 years. The golden appearance of their tofu skin (also known as tofu sheets), cooked over a wood fire and dried under the sun, perfectly captures a unique flavor profile.

The Song family starts their busy day at three o'clock in the morning. A large boiler emits a fierce blaze as plump soybeans are boiled over a wood fire to make soymilk, releasing a rich aroma. Cooked, thick soymilk flows through pipes into preheated steel trays, forming separate pools of soymilk.

The soymilk must be kept at a temperature of 85 degrees Celsius in order for a thin film to form on the surface. Employees move through the steam-filled



space, holding bamboo strips, cutting the edges of the soymilk film, and gently lifting a corner of tofu skin to thread it onto a thin bamboo pole, creating delicate tofu skin sheets. The action of retrieving the tofu skin must be quick and gentle. Over the years, the hands of owner Song Sin-fu have become impervious to high temperatures.

The freshly-lifted soft tofu skin needs

to be hung up to drain and dry before being moved to the courtyard for a sunbath. In addition to adjusting the spacing between each sheet, proper ventilation is essential. During three consecutive days of sun drying, the sheets gradually change color from pale yellow to a rich golden yellow, marking the completion of the Song family's signature handmade tofu skin.

Song Sin-fu, a second generation tofu skin artisan, recalls that the most challenging period for him and his wife was when they traveled to markets in Chiayi, Tainan, Kaohsiung, and Pingtung

to sell their products. They faced numerous obstacles due to the short shelf life and uneven color of their tofu skin.

As people have become more concerned about food safety, the reputation of the Song family's handmade tofu skin has gradually spread. The tofu skin, rich in soybean aroma and chewy in texture, was once known only to a few neighbors. Now the factory receives a continuous stream of orders. Fortunately, Song Sin-fu's commitment to tradition and quality ensures that this precious craft and its delicious products will continue to be passed down.



Sunlight Photo Studio: Connecting Memories Across Time

©Written by Li Siao-ping

©Translation by Lin Yu-ciao

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In a bygone era when cameras were a luxury and mobile phones were yet to be invented, a visit to a photo studio was a momentous occasion. The Sunlight Photo Studio (日光照相館) in the Shanlin District has now closed its doors and, with it, a treasure trove of memories. The daughter of the studio's owner, Jhang Chun-siang (張春香), has painstakingly preserved the old photographs as a testament to her family's legacy. These include ID photos, wedding photos, and other nostalgic snapshots. These precious black-and-white images chronicle the Chimei area's early development and other significant moments in people's

lives.

Jhang Chun-siang said that her father, Jhang Ren-kuei (張仁葵), worked as an apprentice at a photo studio in Zuoying when he was young. In the evenings, he diligently practiced retouching film while the senior apprentices went out to watch movies. Unlike other apprentices who took three years to master photography, he became proficient in just three months. He then returned to his hometown to open Shanlin's first photo studio.

One of Jhang Chun-siang's most vivid memories was the day when a customer entered the studio with a bruised and swollen face smeared with soy sauce and condiments. It turned out he had just been in a fight. At that time, the police station didn't have cameras, so taking photos for evidence was also one of Jhang Ren-kuei's jobs.





In his spare time, he enjoyed taking his camera on motorcycle rides, capturing countless moments of his family and himself. In doing so, he documented an era of the streets and daily life.

Chi-Mei Community University (旗美社區大學) hosted the "Shutter Across Time-Shanlin Sunlight Photo Studio: Retrospective Exhibition of Father and Son, Jhang Lian-you (張連有) and Jhang Ren-kuei." The exhibit showcased old photographs from the Sunlight Photo Studio. President Jhang Jheng-yang (張正揚) of the Chi-Mei Community University reminisced, "I grew up in

Meinong and never knew that Meinong Lake used to have boats on it. Without these old photos, I would never have known what the past was like."

Jhang Ren-kuei's photography is like a window into the past, capturing the timeless landscapes of his era. His daughter, with a heart full of memories, plans to continue exhibiting his old photographs at the original site of Sunlight Photo Studio. This will allow the public to step into a visual time machine, rekindling their own stories and revisiting the Chimei area's development throughout the years.

Enjoy a Light Tour at Pier-2 Art Center

◎Written by Li Siao-ping

◎Translation by Lin Yu-ciao

◎Photos by Cindy Lee

◎Photos courtesy of Pier-2 Art Center, A
Bit Humans Market

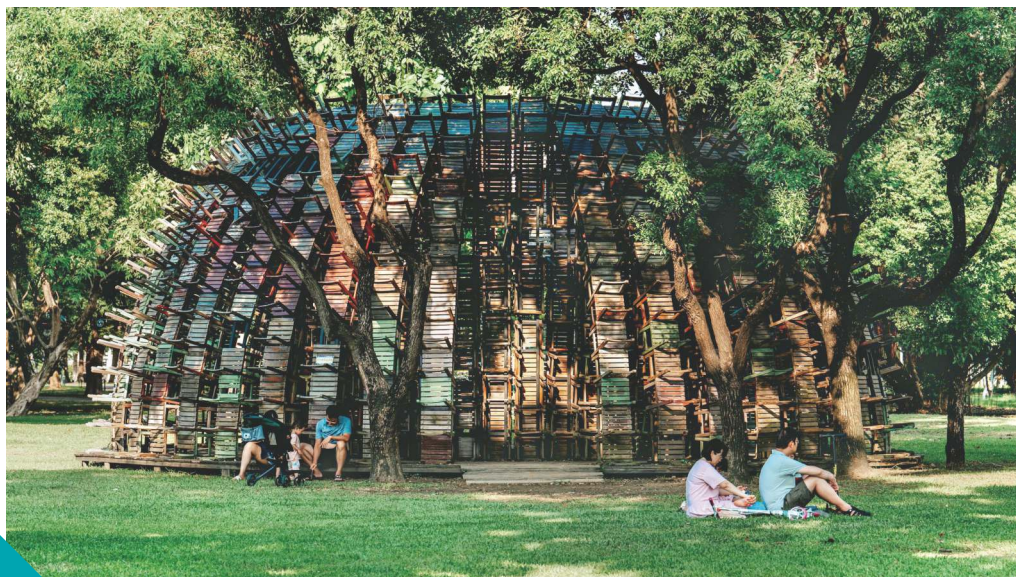
When you are stuck what to do on a free day, heading to the Pier-2 Art Center (駁二藝術特區) is usually a good idea. It is always a fun adventure with lots of intriguing places to discover. Located in the Dayi Warehouse Cluster (大義倉庫), moonmist atelier (泊·月白moonmist) is a distinctive venue that provides exhibitions of vintage items, lifestyle art, and tea ceremony experiences.

The term “Yue Bai” (月白) describes the grayish-white color of the sky before the moon rises, while “Bo” (泊) represents a brief stay. Reflecting the store’s name, the space features moon white, grayscale, and blue tones as its main themes. It offers a frameless



platform with themed exhibitions changing each month. Artisans from Taiwan and overseas are invited to showcase unique handmade items, demonstrating the aesthetics of traditional crafts in modern life.

The second floor is designed as a Japanese-style tatami tea room. In the afternoon, you can book a tea ceremony experience and savor professionally whisked matcha prepared by a tea master. The semi-transparent mineral dishes used to serve wagashi (a





“Cool,” “Art,” and “Time” will be held on the fourth and final weekends of June at the Penglai Area’s (蓬萊區) outdoor plaza and Dayi redbrick promenade in the Pier-2 Art Center.

Visitors bustle around, and the variety of stalls selling handmade items dazzles the eyes. If you stop and examine these charming products, you can listen to

traditional Japanese confection) are part of the current exhibition by Japanese glass artist Yukie Satoh (佐藤幸恵). Store manager Sih-jin (思瑾) says, “We hope to bring life and art closer together through the tea ceremony.”

After enjoying tea, there are intriguing and entertaining bazaars to explore at the Pier-2 Art Center. Organized by Little Guy Marketing Studio (小人物行銷工作室), summer art parties with the themes of

artisans share their creative ideas, or participate in DIY activities and make your own unique souvenirs. As dusk approaches, aromas from the food stalls waft over, inviting sightseers to have dinner. As strings of lights cast little yellow dots of illumination, the sea breezes feel refreshing, and street performers’ songs fill the air. But there is no rush to leave, as this lively midsummer’s night festival is just about to begin!

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Love Kaohsiung



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愛♥高雄

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高雄灯台と灯台守をめぐる物語

◎文/蘇宇翎 ◎翻訳/有田夏子 ◎撮影/黃敬文、Carter

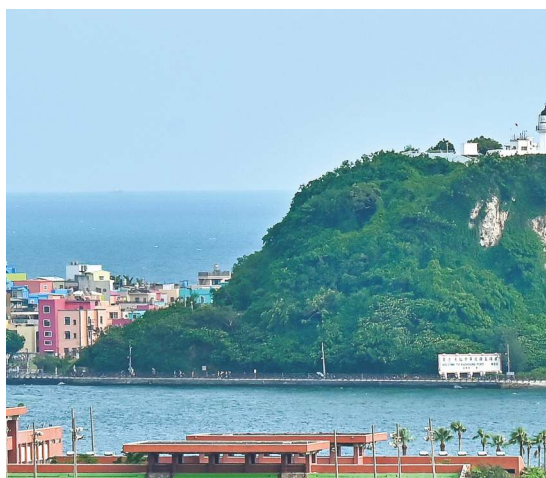
「高雄灯台」は高雄港の第一入口付近の代表的なランドマークで、「旗後灯台」とも呼ばれている。純白のクラシックな外観で知られる有名な観光地であり、台湾全土で唯一夜間も見学可能な灯台であることから、人気の夜景鑑賞スポットともなっている。

高雄灯台は1883年、清朝政府の税関が委託したイギリス人技師によって建設された。当時、灯台の本体は四角形で、「旗後山灯房」と呼ばれていた。日本統治時代の1916年、政府が別途電気式の灯台を

建設し始め、2年後に完成した。それが、現存する八角形のレンガ造りの灯台である。

高雄港を百年間見守り続けた高雄灯台。その灯台を見守り続けてきたのが、「灯台守」と呼ばれる灯台技師たちだ。高雄灯台で灯台守を務める陳福志さんは、この道30年のベテラン技師であり、かつて屏東鵝鑾鼻、台中港、彭佳嶼などの灯台でも勤務した経験がある。陳さんは「灯台の仕事は年中無休です」と語る。高雄灯台は主灯のほか、第一・第二入口の防波堤灯台5基（北堤防の緑灯、南堤防の赤灯、沖合いの緑灯）の管理も兼務する。

灯台守は台湾中央気象署の発表する日の出・日没時刻に合わせ、気候、季節などを考慮しながら手動で点灯、消灯している。日の出の消灯後は、灯台の巡回、灯台のメンテナンス、船で港灯を巡回するなどの定例業務をこなす。日没の点灯後は、





灯台の明かりが消えないよう常に3交代で見張りを続ける。

陳さんによれば、離島の灯台に派遣されたときは、船便が少なく物資の事前調達が必要で、まるで野生のサバイバル生活だったという。日没後に見えるのは灯台の

明かりと星空だけ、聞こえるのは波の打ち寄せる音だけという静寂な世界は、陳さんにとって忘れがたい記憶だ。

多くの日の出と日没を越え、灯台守たちは港の船の安全を見守ってきた。百年の古跡は、青い海原で今も光を放ち続ける。



左営区「自由黄昏市場」への誘い

◎文、撮影/李瑰嫻 ◎翻訳/有田夏子

高雄市左営区の「自由黄昏市場」は多様な食材や惣菜が集まる巨大市場で、高雄っ子の日々の買い物や食事に欠かせない場所だ。市場の面積はとても広く、衣食住のすべてが揃う。昔と違って肉類は冷蔵庫で安全に保管されているが、その場で小さく切ってくれるなど、伝統市場らしいサービスは健在だ。青果店にはありとあらゆる野菜や果物が並び、ショッピングカートで便利に買い物できる。

「主婦連盟環境保護基金会」南部事務所の講師を務め、三児の母でもある王巧漆さんも、自由黄昏市場の常連客だ。王さんによれば、近代的なスーパーマーケットに比べると、伝統市場には季節の食材が豊富にあり、直に手に取って確かめられる



のが魅力だという。「伝統市場の良いところは、やはり食材が新鮮で種類も多く、変化に富んでいることです。産地や食材について店主のお話が聞けるのも楽しいですね」台湾地産の虱目魚(サバヒー)をその場でさばいたり、エビの殻をむいてくれたりする海鮮店もある。また、持ち帰ってすぐに料理できるよう、アサリとバジルなどよく使う組み合わせの食材をあらかじめセットにして売る店もある。

惣菜の店も豊富で、手作り





おこわ、碗粿(ワーグイ ※具材入りの米粉を蒸した料理)などの台湾料理から、厚焼き玉子、ローマ風ポルケッタサンドなどの外国料理まで、各国の料理が目白押しだ。惣菜店のオリジナル料理をよく購入するという王さんは、「常連客のために取り置きや半調理をしてくれるお店もあって、まる



でVIPになった気分ですね」と嬉しそうに語る。

賑やかな掛け声の飛び交う中、行列に並ぶ人々の顔は期待に満ちている。人々はここで集い、交流し、食とともに熱い人情を交わし合う。これこそが、黄昏市場の魅力だといえよう。



高雄自由黄昏市場

所在地: 高雄市左營区自由三路261号

営業時間: 約14:00~21:00 (店によって異なる)



美濃の隠れグルメ 薪火で煮出す伝統湯葉

◎文/李曉萍 ◎翻訳/有田夏子 ◎撮影/Cindy Lee

高雄市美濃区の「宋新富豆皮工場」は創業以来60年、薪火の窯と天日干しによる伝統的な湯葉の製法にこだわり、地元美濃で美食の物語を紡いできた。

午前零時、街の人々がまだ寝静まるころ、宋家の忙しい一日が始まる。薪がぼう

ぼうと燃える窯の火で、一粒一粒ふっくらとした大豆を煮詰めると、濃厚な香りを放つ豆乳になる。豆乳は専用の管を通して予熱された鋼の型に流し込まれ、格子で仕切られた豆乳の池ができてあがる。

豆乳は、表面に薄皮ができるよう、常に



85度の温度に保たなければならない。スタッフたちは熱い蒸気の中でテキパキと動き、手に持った竹串を豆乳の薄皮に差し入れ、一枚一枚そつ



と手早くすくいあげる。オーナーの宋新富さんは、長年この仕事を続けるうちに、高温に手が触れることも恐れなくなった。

すくいあげたばかりの柔らかな湯葉は、その場で少し水切りをした後、庭で天日干しにする。湯葉の間隔や風通しに注意しながら三日ほど天日にさらすと、湯葉は薄黄色から黄金色に変化し、宋家の看板商品「手作り乾燥湯葉」が完成する。

宋新富さんは湯葉工場の二代目オーナーだ。工場は創業以来60年、湯葉の伝統製法を守り続けている。宋新富さんにとって最も苦しかったのは、販路開拓のため、嘉義、台南、高雄、屏東など各地の市場を夫婦で駆け巡ったことだ。天然食品の保存期間は短く、色むらもあるため、さまざまな壁にぶつかったという。

近年、人々の間で食の安全への意識が高まったことで、宋家の湯葉の評判が口コミで広まった。大豆の豊かな香りとハリのある口当たりの湯葉は、かつては知る人ぞ知る地元の隠れグルメだったが、今では各地からの注文が絶えない。宋新富さんの固い堅持により、貴重な伝統製法と豊かな味わいが今に引き継がれている。



休日の「小さいけれど確かな幸せ」 ～駁二芸術特区を散策～

◎文/李曉萍 ◎翻訳/有田夏子 ◎撮影/Cindy Lee ◎写真提供/小人類市集

インスピレーションが湧かない休日の午後は、駁二芸術特区へと足を運ぶことが多い。ここではいつも何かしら、素敵な場所やイベントに出会えるからだ。たとえば、大義倉庫エリアの一角にある「泊・月白moonmist」は、日々の生活になじむ古道具やアート、茶席を扱うお店である。

店名の「月白」とは月が出る前の青白い空の色を、「泊」とは短い滞在を意味している。店内は「月白」の名にふさわしく、淡いグレーや青を基調としたシンプルなグラデーションで、さまざまな作品の背景になる。ここでは毎月異なるテーマのもと、国内外の工芸家による手作りの器などが展示され、現代生活における伝統工芸の美の実践の場ともなっている。

2階は畳の茶席空間だということで、午後に茶席体験コースを予約し、お茶ソムリエのお手製抹茶をいただいた。和菓子がのせられた半透明の小皿は、日本のガラス工芸家である佐藤幸恵さんの今期展示



作品だとか。店長の思瑾さんは、「茶席で、生活とアートの距離を近づけることができれば」と語る。

ゆったりとお茶を味わった後は、引き続き駁二芸術特区を散策する。6/22(土)～23(日)には蓬萊エリアの野外広場、6/29(土)～6/30(日)には大義エリアのレンガ通りで、「小人物行銷工作室」の企画による「涼」、「絵」、「時」をテーマとした夏のアートフェスティバルが開かれている。

人々の行き交う広場に、手作りアートの出店がずらりと並ぶ。可愛い挿絵作品の前で足を止めれば、作家が創作のコンセプトについて語ってくれる。DIY体験で、自分だけのオリジナル作品を作るのも楽しい。屋台から漂うおいしそうな香りにお腹





が鳴り、ふともう空が暗くなりかかっていることに気づく。とはいえ、まだ慌てて帰宅する必要はない。イルミネーションの光がと

もり、心地よい潮風が吹くなか、街頭芸人の歌声があたりに響く。真夏の夜の祭典は、これからが本番なのだ。

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