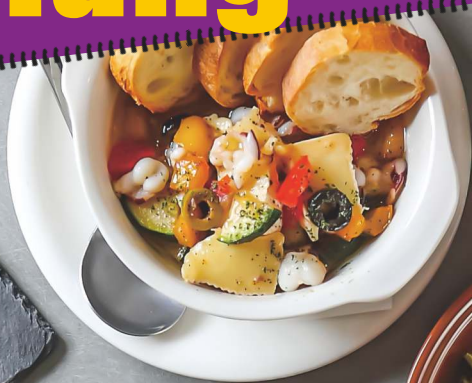




# Love Kaohsiung

No. 27 / October 2023



# Taiwan's Father of Sailing: Jhan Jheng-fong

©Written by Su Yin-huei   ©Translation by Lin Yu-ciao   ©Photos by Huang Jing-wun, Carter  
©Photo courtesy of Kaohsiung Guangrong Elementary School

Jhan Jheng-fong (詹正峰), the 83-year-old executive director of the Kaohsiung Sailing Committee (高雄市帆船委員會), is wearing a sports sweatshirt and shorts, and has tanned skin all over his body. He has a solid and fit physique and a booming voice. It is hard to imagine that he accomplished the incredible feat of circumnavigating Taiwan counterclockwise in 60 days aboard RS Cat16 Catamaran (無引擎動力R16型雙船體帆船) just last August!

Known as the “Father of Sailing in Taiwan,” he recalls his “love at first sight” for sailboats. His impassioned eyes cannot hide his genuine affection for

watercraft. “Taiwan didn't have sailboats in 1972. I was abroad at the time, and I was captivated the instant I saw them,” he says. Although it was just a fleeting glance, it ignited within him an immense longing for the endless sea and the freedom it promises.

From organizing competitions to establishing sailing clubs and advocating for open waters, Jhan Jheng-fong has come a long way. He has nurtured many talented sailors while making the sport of sailing more familiar to the public. He emphasizes that beginners should first understand the overall structure of a sailboat, and become familiar with the







functions of the sail, ropes, pulleys, centerboard, and various components. They should understand the wind direction and currents, and then find suitable sailing locations. Once out at sea, they must learn to “sail with the wind,” to stay mentally agile, and to adapt

to the ever-changing conditions of maritime navigation. Only through practical experience and accumulated knowledge can they safely return. He also advises: “Never underestimate the risks at sea. Don't be reckless with your life. The foremost criterion for any sport is safety. Without safety, no matter how enjoyable or thrilling the sport, it isn't worthwhile!”

He explains that Kaohsiung's stable climate makes it suitable for practicing sailing year-round, and with its rivers and ocean, it is an ideal place for developing the sport of sailing. Since his first encounter with sailboats in 1972, he has spent over 50 years frantically pursuing a life of sailing. He has not only worked relentlessly to promote open waters and water sports but has also left his footprints around the world through a series of voyages. A challenging 13-hour crossing of the Gulf of Thailand (暹羅

灣) is one of his numerous accomplishments. He comes across as an ageless sailor, and through his actions, he aims to prove that determination can make the impossible possible!



#### Love Kaohsiung Bimonthly

Published by Information Bureau, Kaohsiung City Government

Publisher: Hsiang Pin-ho

English editors: Johanne Murray, Steven Crook

Cover photo: Carter

Cover photo courtesy of Marine Bureau, Kaohsiung City Government

Cover Designer: Liu Hsing-chen

Address: 2F., No. 2, Sihwei 3rd Rd., Lingya Dist., Kaohsiung City, Taiwan

Tel: (+886-7) 331-5016 GPN: 2010800335

# Setting Sail with Self-made Sampans

©Written by Naru

©Translation by Lin Yu-ciao

©Photos courtesy of Luo Guo-dong

**S**iwan Wooden Boat (西灣海洋), which promotes boat-building experiences, is based at the NSYSU Startup Quarter (中山大學貨櫃創業基地), located on the campus of National Sun Yat-sen University in Kaohsiung. When explaining why he is motivated to promote self-built boats, founder Luo Guo-dong (羅國棟) begins by saying that, “during my time as a sociology department teaching assistant in the university, I came across an old photo of Cijin Island, taken by the U.S. military, and I noticed that the shape of the sampans in it was quite unique.”

Wooden sampans were once a crucial



form of transportation, moving sand, gravel, finished goods, and people. After World War II, they were gradually replaced by modern ships. Luo says that, as Taiwan's shipbuilding industry







modernized, a knowledge gap appeared. “Nobody knew how to build wooden boats. The master craftsmen hadn’t passed on their skills, and no relevant documents or resources were available,” says Luo, who comes from a seafaring family.

After extensive research, Luo located Dong Ming-shan (董明山), who was highly skilled in handcrafting wooden boats. Through NSYSU’s Wooden Boat Experiment Workshop, part of the university’s “Reconstruction of Marginalized Community Identity” project, Master Dong was invited to teach participants how to build a vessel from scratch. In 2016, they successfully recreated two large sampans of the type that had been missing for over 40 years. Each weighed more than two metric tons. Luo points out that, “Master Dong’s boat-building technique is vastly different from what’s taught in naval architecture schools. These masters mostly rely on simple boat diagrams and mnemonic phrases.” He adds: “Taiwan’s custom-

made yachts can rival those from Italy, thanks to the skills of master craftsmen. Many details cannot be replicated with molds.”

“Want to get closer to the sea? It starts with building your own boat!” Luo says. He and his team have inherited Master Dong’s mnemonic phrases and drew inspiration from IKEA’s furniture assembly methods. They streamlined the boat-building process and introduced workshops where students enlarge boat diagrams to full size, cut various components from templates, gradually adjust boat pieces and frames to fit curved lines, and finally assemble, fix, and waterproof the hull. This process results in a functional sampan that can be launched into the water.

The experience of building one’s own boat not only teaches individuals about shipbuilding principles, but it also ignites a spirit of maritime adventure within people, bringing them closer to the ocean, where they can enjoy the pleasures of the sea.

# The Da Shih Ye Ceremony: A Century-old Tradition at Siaogang Longhu Temple

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

As times have changed, many customs associated with the Hungry Ghost Festival (Jhongyuan Pudu, 中元普渡) have gradually disappeared. However, Longhu Temple (龍湖廟) in Kaohsiung's Siaogang District still upholds one century-old tradition: the Guardian God of Ghosts Ceremony that honors a deity of Chinese origin, Da Shih Ye (大士爺). The ritual is held every year from the 14th day to the 16th day of the seventh lunar month. This three-day event is a distinctive part of Kaohsiung's Ghost Festival cultural celebrations.

Longhu Temple in Siaogang is one of just a handful of temples in Taiwan dedicated to the worship of Da Shih Ye. Rather than honor a statue of the deity on the main altar, this place of worship contains a deity tablet placed inside a niche. It is said that Da Shih Ye found his own image terrifying, and thus instructed his believers not to sculpt an effigy. If that is the case, where did the giant paper statue of the deity used during the festival come from? According to Li Wun-jhou (李文洲), the chairman of Longhu Temple, Da Shih Ye instructed the temple to hire a paper-mache master. The god appeared in the master's dream, and the master fashioned the paper statue based on this vision. As the guardian of all ghosts in the underworld, Da Shih Ye

oversees and guides them during the Hungry Ghost Festival, when they return to the world of the living to enjoy offerings of incense and food. The Hungry Ghost Festival therefore reflects Taoist concerns for the spirits of the deceased.

Longhu Temple commissioned skilled paper-mache artist Chen Jhih-liang (陳志良), the fourth generation of the Chen family to be involved in paper crafts, to create the giant paper statue of Da Shih Ye. This statue, from its base to the top of an Avalokiteshvara (Guanyin) figurine on its head, stands an impressive 5.2m in height, making it the largest seated paper-mache statue of the deity in Taiwan.





Preparation work for the Da Shi Ye ritual also includes chuanjin (串金). To create this distinctive feature, believers work together to fold 224,000 sheets of gold paper into the shape of ingots, and then string them together using needle and thread. When it is time for the Hua Da Shih (化大士) ceremony — during which the giant paper-mache statue of Da Shih Ye is burned — these ingots are draped over the diety's shoulders for easy dispatch to heaven.

On the 14th day of the seventh lunar month, the Ying Da Shih (迎大士) ceremony includes a procession which visits various locations in Siaogang. On the evening of the 15th day, followers join the Hua Da Shih rite. Through a blazing fire, they respectfully send Da Shih Ye to heaven. This

act symbolizes his role in helping spirits, warding off disasters, and safeguarding people's health and safety. The next morning, a Taoist priest invites Da Shih Ye's niche and tablet back to the temple



for ritual enshrinement (安座), while representations of the two guardians (the mountain god and the earth god) are burnt together, marking the successful conclusion of the festival.

# Indulge in Delicious Seafood Delights in Kaohsiung

©Written by Chen Ting-fang

©Translation by Lin Yu-ciao

©Photos by Carter



Autumn is here, and it's the perfect season for crab lovers. The crab roe of the mud crab (or mangrove crab) and the brown meat of the female swimming crab (*Scylla serrata*) are exceptionally rich and delicious. Additionally, you can savor various fresh seafood, including locally sourced squid, oysters, clams, and shrimp. These delectable offerings are sure to make your mouth water. Come and enjoy an ocean of flavors in Kaohsiung.

Located just across from the Ganglong Temple (港龍

宮) in Linyuan District, A Siang Crab and Seafood Congee (阿祥螃蟹海鮮粥), a humble family-owned seafood eatery, may not boast the most extravagant décor, but it is still a gem in this fishing village. Its commitment to using the finest ingredients and preparing each dish to order is what sets it apart. Whether it's lobster, crab, oysters, abalone, giant cuttlefish, or scallops, their seafood congee is made with genuine, high-quality ingredients that have won the hearts of countless food enthusiasts. It's so popular that even before the usual dinner rush, it's already bustling with eager patrons, transforming the small fishing village into a hot spot for food enthusiasts and bloggers alike.

What's particularly popular is their "Devil Seafood Congee." Instead of digging in right away, most customers are compelled to take out their phones for a quick snapshot.







Especially noteworthy is their colossal, customized seafood congee that leaves diners in awe!

Less than a 5-minute drive from Cianjhen Fishing Port is "CalmClam" (淡定の蚌), a Taiwanese-Italian fusion restaurant known for its tranquility and exquisite tastes of the ocean. With only ten seats in its mini space, it provides a delightful hidden gem in the bustling city. Although it has only been open for just over a year, it has already built up a stellar reputation and a loyal following. The owner Siaocyu (小區), who has a background in design, cleverly created the restaurant's name by combining two similar sounding words "calm" and "clam." When customers notice the clever wordplay in its name, it brings a knowing smile to their faces.

The featured "clam" in CalmClam is the essence of its cuisine. The Taiwanese-Italian fusion restaurant always selects the freshest clams and daily seafood from the fishing port. It combines them with various ingredients to

create mouthwatering dishes like iron pot spice-braised clams, stewed clams in tomato sauce, clam gnocchi, and barramundi stewed with clams in capers and dill. Siaocyu (小區) even incorporates Taiwanese elements such as dried radish and salt-cured mullet roe to offer a creative, authentic, fresh, and flavorful dining experience.

#### A Siang Crab and Seafood Congee (阿祥螃蟹海鮮粥)

No. 1, Gangpu 3rd Rd., Linyuan Dist.,  
Kaohsiung City  
Phone: 0970660088

Hours: Tuesday to Friday, 9:00 AM - 3:00 PM,  
Saturday and Sunday, 9:00 AM - 7:00  
PM, Closed on Mondays

#### CalmClam Restaurant (淡定の蚌)

No. 181, Fode St., Cianjhen Dist., Kaohsiung  
City

Phone: (07) 831-0151

Hours: Wednesday to Sunday, 11:30 AM - 2:30  
PM and 5:30 PM - 8:30 PM, Closed on  
Mondays and Tuesdays

# Kezailiao Harbor: A Paradise for Seafood Connoisseurs

©Written by Li Guei-sian ©Translation by Lin Yu-ciao

©Photos by Li Guei-sian, Huang Jing-wun

**K**ezailiao (蚵仔寮) is in Kaohsiung's Zihguan District (梓官區). Kezailiao (蚵仔寮) means "oyster shack," derived from the locals who cultivated oysters along the coast during the Qing Dynasty. During World War II, the Japanese government requisitioned the area for military use, and due to coastal erosion, the oyster racks gradually disappeared. In the 1980s, the flathead grey mullet (*Mugil cephalus*) was a high-valued economic fisheries product. If the fishermen were lucky, they could earn millions in just one night. The grey mullet "Wujin" moniker is referred to as "gold" as it brings wealth to the local fishermen. Unfortunately, many local fishermen have recently

been intercepted by other countries' fishing boats upstream, and this, combined with global climate change, has resulted in a significant decline in the capture of the coveted grey mullet.

Kezailiao Harbor is about a half-hour drive from downtown, and the fish market holds auctions every day at noon. Cai Jheng-cai (蔡政財), a council member of the Zihguan Fisheries Association (梓官區漁會), says, "The fishermen in Kezailiao live at the mercy of the weather.

We eat whatever the gods provide for us." The fishermen sometimes catch delicate and small fleshy fish like Japanese butterfish (*Psenopsis anomala*) and Taiwan mausia shrimp (*Acetes intermedius*). Other

popular products include deep-sea largehead hairtail (*Trichiurus lepturus*) or neritic squid. Another distinguishing feature of the fish market is its convenient seafood one-stop shop. The products go from auction to retail and can even be prepared onsite, making







it a seafood paradise for Kaohsiung's cuisine connoisseurs.

Twenty years ago, the Zihguan Fisheries Association transformed the traditional fish market into the "Kezailiao Fish Market Direct Sales Center." It was the first in the country to receive a HACCP management certification. It is also the first seafood market where the catch does not touch the ground. All the fishermen, fishmongers, and auction officials wear hats and rain boots. Smoking and chewing betel nuts are prohibited, and the floors are cleaned with waterpipes to remove stains and waste from where the fish are gutted. The well-organized market has designated areas for weighing and processing, making it feel like a clean and cozy supermarket.

This year, the Fisheries Association even introduced an exclusive "Mobile Cold Chain Vehicle" with freezing technology. Jhang Jyun-hua (張鈞華), the Secretary-General of the Fisheries Association, says, "Access to fish in rural areas like Taoyuan (桃園), Jiasian (甲仙), and Meinong (美濃) is usually limited, but the mobile cold chain cars can now directly bring fish to sell in other places, so it's just like a mobile fish market."

Over the past century, the fishermen of Kezailiao have embraced the challenges of a new market era with an open mind, aiming to make their harbor a trusted and renowned seafood market, while ensuring good quality fresh seafood for the public.



Love Kaohsiung



高雄畫刊電子期刊

**高雄畫刊**  
<https://takao.kcg.gov.tw/>

Fascinating and Exclusive Stories about  
Kaohsiung for You and Me



高雄市政府 Facebook



高雄市政府 LINE

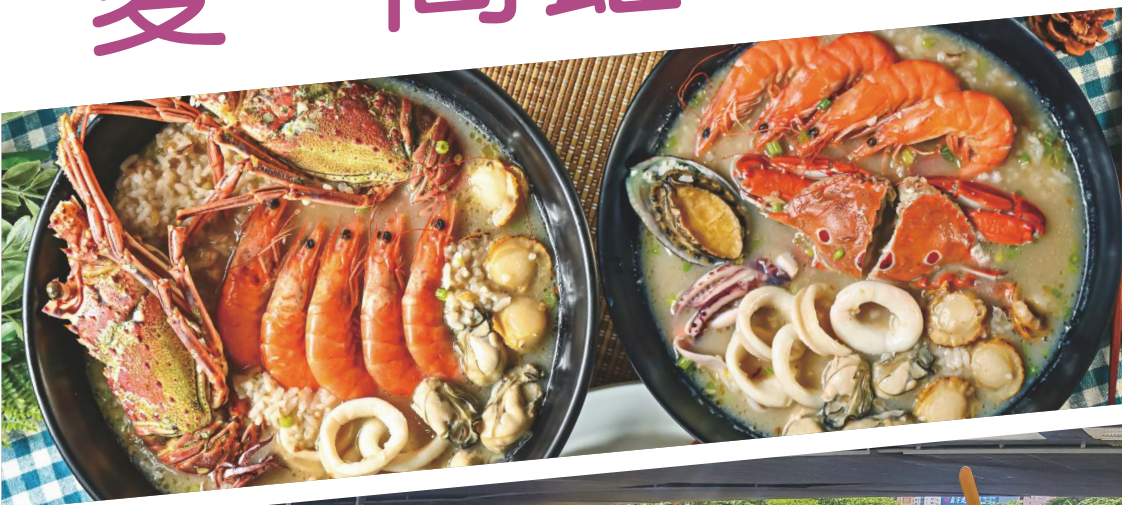
「愛♥高雄」日本語版はこちら





# 愛 ♥ 高雄

日本語版 第27期 2023年10月



# 青い海へ帆を掲げ 「台湾ヨット界の父」詹正峰さんの軌跡

◎文/蘇茵慧 ◎翻訳/有田夏子 ◎撮影/Carter ◎写真提供: 詹正峰、高雄市光栄小学校



**ス** ポーティなTシャツと短パン、よく日焼けした精悍な体つきによく通る大きな声が印象的な詹正峰さんは、今年で83歳。今も高雄市帆船委員会の総幹事を務めるほか、昨年八月にはエンジンを搭載しないR16クラスの小型二胴帆船を操り、60日かけて台湾を反時計回りに一周するという快挙をなしとげた。

「台湾ヨット界の父」と呼ばれる詹さんとヨットとの出会いは、詹さんの「ひとめぼれ」だった。「1972年当時、台湾にはまだヨットがありませんでした。私は外国でそれを一目見たとたん、すぐ夢中になりました」。そう語る目にはヨットへの情熱がにじみ出る。大海を自由自在に進む

その姿に、詹さんは一目であこがれを抱いた。

詹さんはこれまで、競技の開催、ヨットクラブの設立、海域開放を求める活動などを通じて、多くのすぐれたヨット操者を育てるとともに、台湾ではなじみの薄かったヨット文化の普及にも努めてきた。初心者





は、セイル、ロープ、滑車、センターボードなど、まずはヨットの構造と各部の役割を知るところから始めるとよいそうだ。次に風向き、水流などを理解し、出航に適した位置を見きわめる。出航後は風に合わせて舵を切りながら、海上のあらゆる変化にすぐ対応するため、常に柔軟な判断をする必要がある。安全な航海には、経験の積み重ねが欠かせない。詹さんは「海の危険性をけって甘く見ないこと。命がけの無茶はいけません。スポーツは『安全』が第一です。どんなに面白くて刺激的でも、安全でなくてはスポーツとはいえません」

と注意を促した。

「高雄は気候が安定しているので、一年中ヨットの練習ができます。河も海もあり、ヨットスポーツの発展には最適です」。1972年にヨットと出会い、風を追ひ求める人生は50年を超えた。その間、海上解放や海上スポーツの普及に多大な貢献をしただけでなく、世界各地を巡り、13時間タイランド湾横断に挑戦するなど、ヨット操者としての業績も枚挙にいとまがない。「台湾ヨット界の父」は老いても衰えることなく、努力でもって不可能を可能にし続けている。



# 蚵仔寮 百年の歴史を誇る漁港

◎文/李琬嫻 ◎翻訳/有田夏子 ◎撮影/李琬嫻、黃敬文

「蚵仔寮(オアリャオ)」は、高雄市梓官区に位置する漁港である。ここは、清朝時代に地元の漁師たちが寮を建ててカキの養殖をしていた場所であるが、カキは台湾語で「蚵仔(オア)」ということから「蚵仔寮」の名で呼ばれるようになった。その後は第二次世界大戦中、日本政府に軍用地として接收され、また海の波の浸食が度重なり、カキの養殖棚は徐々に姿を消していった。1980年代にはボラが

高級魚としてよく売れ、大漁時には一晩で百萬元の収入が得られた。ボラは中国語で「烏魚」と言うが、お金をもたらすことから「烏金」の美称でも呼ばれる。残念ながら最近では、他国での漁獲や地球温暖化の影響により、以前ほどの漁獲量は得られなくなった。

高雄の市街地から蚵仔寮漁港までは車で約30分。魚市場では毎日正午からセリが始まる。梓官区漁業組合の蔡政財理事は、「蚵仔寮の漁師の生活はその日の天気しだいです。天が与えた魚が何であれ、それで生活するのです」と語る。天はときに細身のイボダイを、ときにオキアミを、ときに深海の白身魚を、ときに活きのいいヤリイカを「出荷」する。蚵仔寮の魚市場のもう一つの特色は、魚介のセリから小売、調理代行までのサービスをワンストップで提供し、高雄のグルメファンが足しげく通う「海のキッチン」となっていることだ。

梓官区漁業組合は、今からさかのぼること20年前、伝統的な魚市場を改革し、現代的な「蚵仔寮魚貨直販センター」へと変身させた。ここは台湾でもいち早く食品安全管理認証HACCPを取得し、魚を地べたに置くことをやめた初の漁港で







もある。セリ会場では、漁師や販売者、セリ人が必ず帽子と長靴を着用し、たばこを吸ったり檳榔を噛むことは禁止され、地面には魚介の墨や汚れを洗い流すための水道管が設置されている。計量エリアや加工エリアも整備され、まるでスーパーマーケットのようにきれいで清潔だ。漁業組合は今年、独自の冷凍技術を用いた「移動冷凍車」を開発した。張鈞華総幹事は「これまで、桃源、甲仙、美濃などの遠

い山地で購入できる魚介類は種類が限られていました。移動冷凍車があれば、そうした地域へ直接赴いて販売できます。いわば移動する魚市場です」と意気込みを語る。

百年の時を越え、蚵仔寮の漁師たちは「新鮮さ」の看板を守り、安全な魚介を届けるため、新たな時代の波に果敢に立ち向かっている。



# 生活に彩りを添える 異国料理の饗宴

◎文/陳婷芳 ◎翻訳/有田夏子 ◎撮影/Carter

**異** 国料理のレストランで親しい人たち  
と美味しい料理を楽しむひときは、  
日々の生活に彩りを与えてくれる。

## 手刀鉄板バル(Teppan Bar Shutou) —鉄板料理の居酒屋

鉄板料理がテーマの居酒屋「手  
刀鉄板バル」は、日本の居酒屋と  
いうよりも、カフェや洋食レストランの  
ような雰囲気のお店で、メインシェフの  
楊茗鈞さんが作る料理はどれも斬新なも  
のばかりだ。

店の看板料理は一層一層にこだわりの  
ある広島焼き。そのほかにも、生ハムと  
チーズの盛り合わせ、牛肉のカルパッ  
チョ・バルサミコ酢ソース、スペイン風エビ  
のアヒージョなど、西洋料理の技法を活か



した豊富な和洋食メニューが楽しめる。さ  
らには料理に合う赤ワインや白ワイン、カ  
クテルをソムリエがお勧めしてくれるなど、  
ふつうの居酒屋とは一味違ったグルメ体  
験が楽しめる。







## 伊人西班牙小吃吧 (Mamacita Tapas Bar)

「伊人西班牙小吃吧 (Mamacita Tapas Bar)」は、ルーカスさん、アーロンさん、アンドリューさんら三人のメインシェフによるスペイン文化への愛から生まれたお店だ。「お客様がくつろいでおしゃべりしながら、お酒や料理を気軽に楽しめる場所を作りたいかったです」とアンドリューさんは語る。

シェフたちはスペインの伝統をふまえた料理を大切にしながら、台湾人の口に合わせた工夫も凝らしている。例えば、本場スペインでパエリアに使う米は芯が硬めの食感だが、当店では東西の食文化の違いをふまえ、台湾産の米を使用している。また、スペインではチュロスにホットココアを添えるのが一般的だが、当店ではディップソース添えも選ぶことができる。

そして、この店のもう一つの特徴は、料理に合わせて作られたさまざまなカクテル



だ。ルーカスさんとアーロンさんが考案した各種のノンアルコールカクテルのほか、「ヨモギカクテル」、「トマトカクテル」、ピーナッツバターを加えた「ピーナッツウイスキー」、そして屏東名産の「満州港口茶」を用いたティーカクテルのシリーズなど、バラエティ豊かなドリンクが楽しめる。

### 手刀鉄板バル (Teppan Bar Shutou)

高雄市苓雅区青年二路51号

FB: 手刀鉄板バル

### 伊人西班牙小吃吧 (Mamacita Tapas Bar)

高雄市三民区十全二路185号

FB: Mamacita Tapas Bar 伊人西班牙小吃吧

\* 18歳未満の飲酒は法律で禁じられています。

\* 飲酒運転は法律で禁じられています。

# 百年の伝統 小港龍湖廟の「大士爺祭」

◎文/李晓萍 ◎翻訳/有田夏子 ◎撮影/Carter



者に伝えたためだといわれている。では毎年行われる大士爺祭の際、紙と糊で張り子の大士爺を作るようになったのはなぜだろうか？それについては、龍湖廟の代表者である李文洲さんが、このような言い伝えを語ってくれた。かつて大士爺から龍湖廟の者に、張り子の職人を呼び寄せるようにとのお告げがあった。そのとおりにすると、職人の夢の中に大士爺が姿を現し、職人がその姿を模して張り子で大士爺の神像を作るようになったのだという。黄泉の国を統率する大士爺は、中元節の間に現世に還り、供え物のお香や食事を楽しむ亡霊たちを監督する。中元節における道教の習わしには、あの世の亡霊たちへの思いやりが垣間見える。

小港龍湖廟は、張り子職人一家の四代目である陳志良さんに神像の制作を依頼した。出来上がった神像は、台座から頂部の観音像までの高さが5.2メートルに及び、張り子の大士爺像としては台湾最大の大きさとなった。

大士爺祭の準備の一つとして行われる「串金」作りも、小港龍湖廟に独特の風習

**時** 代の移り変わりとともに、中元節の伝統行事は徐々に失われつつあるが、小港龍湖廟の「大士爺祭」は百年の伝統を保っている。毎年旧暦7月14日から16日の3日間にかけて行われるこの祭りは、高雄の中元節の特色ある祭文化の一つだ。

小港龍湖廟は台湾でも珍しく、黄泉の国をつかさどる神「大士爺」(ダースーイェ)を主神とする廟である。だが、境内に大士爺の神像は見当たらず、厨子にその令牌が祭られているだけだ。言い伝えによれば、自身の鬼神としての姿が人々を怖がらせることを心配した大士爺が、みずからの神像を境内に置かなくてもよいと信







である。これは、信者たちが力を合わせて22.4万枚の金紙を「元宝(古代中国で用いられた通貨)」の形に折り、それらを針と糸でつなぎ合わせる作業だ。この串金は、祭りの最後に大士爺の像を燃やす儀式の際、天に昇る大士爺への手土産として、その首元かけられる。

祭りの初日である旧暦7月14日には、迎いの儀式として、大士爺の像を乗せたみこしが小港の街角を練り歩く。15日の中

元節の晩には信者が集まり、大士爺の像を燃やす儀式が行われる。赤々と燃える炎の中、大士爺の昇天を見守るこの行事には、あの世へと帰って行く亡霊たちが災厄を持ち去り、人々の健康と無事が守られるようにとの願いが込められている。一晩明けた16日の午前中、龍湖廟の祭主が大士爺の厨子と令牌を再び廟に安置し、守護神である山神と土地神の像を燃やすことで、大士爺祭は無事に終わりを迎える。