2 Welcome to Tainan
4 Editor
6 Having Fun with Exquisite Agriculture
Ecology and Sustainability, the Hometown of the Champion Rice
The Ruby of Summer “Mango”
The Most Nutritious Fruit “Tomatoe”
Dongshan Coffee on County Hwy. 115
The Best Reg. of Maternal Love “Anthurium”
Orchid City
Dance with Lotus in Baihe
Elegant and Inexpensive Honeydew Melon
The Gold Enchantment - Papiya
28 Enduring Aquaculture Developments
The Rebirth and Metamorphosis of Taiwan Triple
The Wholesome Fish - Grouper
“Ocean Milk” + “Emperor’s Wand” = “Cyster”
34 Livestock and Poultry
40 Stories of Cultivators
“Shennong” of Deer, Lin Kunfong
Champion of Organic Agriculture in Taijung, Yen Ponghong
The Pioneer of Wills Chicken TAP, Hanx Jirasue
The Guru of Orchid Cultivation in Taiwan, Lee Dingsyong
54 Community Empowerment Project
Drawing inspiration from the past - Jhang, Jiathui of Tobuco
Exponent of the “Let It Be” Spirit: Huang Yungjyun of Jinghao
Composing the Poverty of Taiwan: Lin Mingjun of Tiantao
Conversing with Sponge Cucumber: Lin Cingjen of Taiji
72 Nature Fun and Farming Activities
Resort Farm
Takara Organic Farm, Orchid Botanical Garden,
Jiazen Lotus Ecology and Education Park,
Shueling Organic Farm, Tainan Deck Resort Farm,
Nan Yuan Garden Resort Farm, Fairy Lake Leisure Farm,
Dakery Leisure Farm, Focon Organic Farm
Outdoor Fishing and Casual Life
Jiangjun Harbour, Taiwan Salt Museum, Opu Lagoon,
Jingtaiiao Tin-paved Salt Field, Baimen Tourist Centre,
Siltsao Mangrove Green River
Featured B&B
Lanren Ecological B&B, Pinnelo B&B,
Shaishuangjung B&B, Salt Country House B&B,
Chimei Farm, Jianhongpi Jiangnan Resort,
Hetaoting Spring B&B, JIAW Hotel,
Grado Garden Resort, Breezy Village B&B,
Garden Leisure Farm B&B, Always Country Villa
95 Handy Directories
Tainan, with the largest share of farmland in Taiwan, plays a significant role in Taiwan’s agriculture, with approximately US $1.71 billion of agricultural output value, which accounts for 11% of domestic gross value of agricultural output. The rivers Zengwun, Jishui, Bajhang, and others flow through Tainan City, feeding reservoirs such as Zengwun, Wushantou, Baihe, and Nanhua, providing a great irrigation system for agricultural use. Given the flat terrain, fertile soils, and the ideal weather in Tainan, Tainanese are able to cultivate excellent agriculture, aquaculture, and the livestock and poultry industry.

Agriculture is the foundation of Taiwan’s growing economy. However, due to globalization, Taiwan’s agriculture has been confronted with challenges from the social, political, and economic sectors. These challenges include the fading of traditional agriculture, aging populations in the rural area, and the deficiency of employment opportunities etc., and Tainan is no exception. To help farmers face these challenges, Tainan City Government has implemented a new policy called “New Agriculture, New Rural Area and New Farmers.” By setting up certain districts for agriculture, aquaculture, and the livestock and poultry industry, establishing local markets, and attracting young manpower, we hope to create a new era for agriculture in Tainan. In order to share Tainan’s experiences and achievements in agriculture with our foreign friends, in this volume of “Amazing Tainan,” we have specifically included detailed introduction of a wide variety of exquisite agricultural products and stories of how new farmers become entrepreneurs.

Along with the economic development, people nowadays feel more and more stressed. As a result, the idea of returning to nature and embracing the soils has created new business opportunities for rural tourism. Through the Reborn Countryside Project, which combines rural industry, culture, leisure, tourism and education, Tainan City Government intends to remake rural areas in Tainan into new tourist attractions. This book will also introduce four successful cases of revitalized rural areas, the rich agricultural perspectives of which are definitely worth exploring for our foreign friends.

We hope that the second volume of "Amazing Tainan" can be a great local guide for people travelling in Tainan, and can provide many interesting details about Tourism in Tainan.
Editor

“Amazing Tainan” was founded in December 2012 and is published annually. The major topic of every volume varies, including “Culture and Food,” “Recreation and Rural Life,” “Travel and Shopping,” “Religion and Meditation,” etc. We collect and organize important information from different fields in Tainan to enrich the contents. The annual’s editorial policy is subject to change according to the content of each issue. We hope that the quality of the annual can be improved through the years. This volume introduces the rural, aquaculture, and the livestock and poultry economies in Tainan, the touching stories of farmers, and the attractions of rural tourism. With this endeavor, we hope to provide our friends with an in-depth understanding about the agricultural industries, and the spirits of Tainan.

This volume covers several topics, including “Exquisite Industries of Agriculture, Aquaculture, and the Livestock and Poultry Industry,” “The Rebirth of Rural Areas,” and “Agricultural and Aquacultural Recreation.” We introduce the information about production and marketing of agriculture, aquaculture, and the livestock and poultry industry. We interviewed several specialists from the related industry with the hope to attract more attention to the performances of traditional industries. Currently there are 14 communities in Tainan that have gone through reconstruction under the Community Rebirth Policy. We tell the stories of four successful cases, which exemplify the thrust of local developments and our goals for the future.

This manual has also been uploaded to the website of Tainan Foreigner Assistance Centre: foreigner.tainan.gov.tw/env. We sincerely look forward to any comments and suggestions that would be helpful to our foreign friends.
Having Fun with Exquisite Agriculture

Ecology and Sustainability
the Hometown of the Champion Rice
The Ruby of Summer “Mango”
The Most Nutritious Fruit “Tomatoes”
Dongsan Coffee on County Hwy. 175
The Best Rep. of Maternal Love “Anthurium”
Orchid City
Dance with Lotus in Baihe
Elegant and Inexpensive Honeydew Melon
The Gold Enchantment - Papaya
Ecology and Sustainability, the Hometown of the Champion Rice

With clean fields and pure water, Tainan is able to cultivate plump, crystalline rice. Pay us a visit in Tainan and enjoy the best rice Tainan has to offer.

The Staple of Taiwanese, a Tradition Passed Down by Generations

Rice is the staple of the Taiwanese. In Taiwan, rice-related customs and sayings abound, proving rice to be not just food but the source of an abiding tradition.

The Best Rice Barn in Taiwan

With clean water, sufficient wind and sunshine, as well as fertile and sticky soil, Tainan cultivates the best rice of Taiwan, yielding plump, crystal-clear rice. In 2010, the annual production of rice in Tainan was 150,000 tons, which is equivalent to US $113 million; furthermore, the total arable farmland in Tainan is the second largest in Taiwan.

In recent years, rice farmers in Tainan gradually created their own brands. For the first time in 30 years, they successfully entered the Japanese market, consumers of which have always had high standards for rice.

The Wisdom of Old Asians – Duck Rice Farming

To increase production, rice farmers used to spray chemical fertilizers and pesticides on rice paddies, however, these chemicals caused serious damage to the environment and the fields, making the soil unsuitable for sustainable farming.

To sustain the ecology for the future of the rice culture, farmers in Tainan have started to cultivate rice with organic farming methods. Ancient wisdom teaches that ducks do not consume poaceae. Heeding it, the farmers let ducks live among the rice paddies. Besides keeping the field from the intestation of weeds and pests, the ducks also fertilizes the soil with its manure. The ducks walk on the ridges among fields and grow with the rice, providing organic rice to consumers in Taiwan while keeping the eco-system in balance.

The “Let It Be” Spirit

In 2005, the documentary film “Let It Be” demonstrates the reverence to god and respect for the earth of the old farmers in Houbi, Tainan. It reveals the positive attitudes with which they have weathered the challenges coming their way. With their “Let It Be” spirit, the farmers are single-minded in their rice cultivation. They are happy with or without a harvest, and they confront their problems with smiles. Based on his passion toward the fields and rice farming, the main actor of “Let It Be,” Huang Kunbin, also known as Uncle Kunbin, won the first prize of the 4th National Rice Competition in 2006, and the rice he had farmed was therefore named “The Champion Rice.” After that, the rice of Tainan won the Best Rice or Top 10 of Classic Rice every year. Tainan, the birthplace of the Champion Rice, has found its way to sell the best rice to the world.
The Ruby of Summer “Mango”

Are you in for a treat?
Come enjoy Taiwan’s best mango in Tainan under the skimming starlight of summer.

The Best Choice to Chill

If you are looking to refresh yourself in the summer, a plate of crushed ice with fresh mangos on top might be just what you need! Steeped in the sweet smell and taste of mangos, the ice kicks in and drives the heat out instantly. The unique flavor of crushed ice with mangos makes it one of the most popular treats in Taiwan. It has been chosen as one of the best desserts around the world by CNN and travel magazines.

Mango, the Smell of Summer

Tainan has an annual yield of 84,000 tons of mangos, worth approximately US $108 million, placing it at the top among other mango-producing regions in Taiwan. The main production areas are Yujing, Nansi, Nanhua and Zuojhen. Reared with care under advantageous geographical and meteorological conditions, the mangos of Tainan have the highest quality in Taiwan. Irwin, the crown jewel of Tainan mangos, claim the name “Ruby of Summer” for their fragrance, succulent texture and red peels.

The Patron of Irwin, Jheng Hanchih

If it had not been for Jheng Hanchih, who dedicated himself to the cultivation of Irwin, Irwin Mango would not have been become so popular in both local and international markets. Originally, Jheng planted sugar cane. In 1962, however, he decided to grow fruits instead, thus becoming the pioneer in mango-rearing and the father of Irwin. With his tireless efforts in improving planting methods, Irwin blossomed in Yujing. After that, Jheng handed his planting techniques to other farmers, laying the foundation for mango industry in Tainan and allowing Irwin to thrive on the lands of Tainan and shine in the world.

The Most Popular Summer Event, “Mango Festival”

The first Tainan International Mango Festival – “Ruby of Summer” was held in June 2013. Mango lovers gathered in Tainan to celebrate the harvest. Besides savoring a variety of dishes made from mangos, people could experience the passionate customs of Tainan. By falling in love with mangos, visitors fall in love with the beauty of Tainan under the gleaming sun. Tainan International Mango Festival brightened this summer with pieces of dazzling “ruby”, leaving the whole world with the lingering tang of mangos.
The Most Nutritious Fruit “Tomatoes”

With plentiful nutrients, tomatoes are the best food and the essential fruit for people.

The Special and Classic Flavor of Tomatoes

Tasting tomatoes with the plum powder is common for most Taiwanese. However, in the 80s and 90s, there was a very special way of tasting tomatoes in Tainan, which consists of slicing the half-ripe tomatoes and then tasting it with a special ginger and sugar sauce. The sauce completes the classic culinary delicacy, “tomato with ginger and sugar sauce,” passed down to present days.

The secret of the culinary delicacy is in the special sauce, which is made from licorice powder, sugar and mashed ginger, and mixed with soy sauce. The half green and half red rip tomatoes and the sauce with sweetness, saltiness and spiciness can sweeten your lips with one of the definitive tastes of Tainan.

Top of the 10 Healthiest Foods

Tomatoes contain abundant nutrients, such as Lycopene, calcium, iron, vitamins A, C, B1, B2, B3, B6, E, and Tomatine. The Lycopene is the main ingredient that makes tomatoes red. The redder the tomatoes, the more Lycopene tomatoes contain. Lycopene is one of the Carotene, an important antioxidant, which can prevent damage of cells, strengthen the immunity system, protect cardiovascular system, and prevent cancers.

A well-known Italian saying goes, “Un pomodoro al giorno tgle il medico di torna”, which means “One tomato a day keeps the doctor away.” In addition, tomatoes were once chosen as the best one of the 10 healthiest foods of all time by TIMES.

The Exceedingly Sweet Tomatoes

Established in the salty and sticky coastal areas of Tainan, where no other ordinary crops are able to grow, the tomato industry in Tainan has existed for 30 years. Yanshuai and Guiean, in Tainan, with 850 hectares of tomato farmland, boast the second largest tomato-growing region in Taiwan. The annual production ranks first place in Taiwan with a total output value of US $25 million.

All different varieties of tomatoes can be generally divided into two categories, based mostly on size and shape, globe tomato and cherry tomato. The globe tomato, including beefsteak tomato and oxeart tomato, weighs about 150 to 200 grams. The cherry tomato, on the other hand, weighs about 10-25 grams, with various colours of red, yellow, orange and pink. With a very reasonable price, consumers can enjoy the exquisite taste of Tainan tomatoes and stay healthy.
**Dongshan Coffee on County Hwy. 175**

Driving along County Hwy. 175, you can smell the fragrance of coffee. Enjoying a cup of Dongshan coffee among beautiful sceneries, will be a genuinely memorable experience.

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80,000 pounds. Picking the beans by hand and utilizing unique roasting techniques, coffee farmers in Dongshan have really made the specialty of Dongshan coffee reach its perfection.

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**The Coffee with Six Decades of Memories**

Dongshan coffee can be traced back to the Japanese Occupation Period (1895-1945). Zeng Lyupo, who lived in Dongshan, used to work at a coffee experimental farm operated by Japanese in Nansi. He coincidentally obtained seedlings of a certain coffee and brought them back to Kantou Hill to cultivate. Surprisingly, the coffee trees grew very well, and as a result, it became the original species of present Dongshan coffee. At that time, the price of the local Dongshan coffee was not as competitive as the imported brands, but the coffee trees planted all over the hills left the descendants a chance to make a miracle of Dongshan coffee.

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**Great Sceneries, Great Coffee**

The most suitable environment for growing coffee crop lies between the Tropic of Cancer and Tropic of Capricorn. Kantou Hill stands on a small elevation of 500 to 800 meters, which is the perfect altitude for the coffee plantations. With the diurnal temperature variation mild, the humidity tempered by the nearby Zengwu Reservoir, and the hillside plantations secured from blazing sunlight, the world-class quality of Dongshan coffee is allowed to flourish. The total plantation area is 200 hectares with an annual production output of over

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**The Refreshing Aroma and Flavour of Dongshan Coffee**

The Arabica species of coffee planted in Dongshan has red and plump fruits and a great smell, which is like rubies decorated in the greens and shining under the sunlight.

Dongshan coffee has originally a slightly sour taste. After the roasting process, the tartness mellows into a rich smoothness, a great choice for first-timers.

80% of the flavor of coffee depends on how the beans are roasted. During the roasting process, the coffee beans are well-roasted but not scorched, constituting the exquisite aroma and savor of Dongshan coffee. Sipping a cup of Dongshan coffee when you feel exhausted allows you to refresh yourself with satisfaction.

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**Dongshan Coffee on Board!**

In addition to visiting the Coffee Hwy. 175 in person to have a cup of Dongshan coffee, a wide variety of Dongshan coffee cuisines is now available between the air routes of Taiwan and Japan. International passengers can now enjoy both the smell and the taste of Dongshan coffee while on board. The legend of Dongshan coffee continues to write its own colorful stories.
The Best Rep. of Maternal Love
“Anthurium”

In the warm spring of Tainan, Anthurium, the symbol of “Passion, Care, and Blessing,” blossoms with everlasting maternal love.

to 2 to 3 months, so that Anthurium can be picked within 7 months. The volume of production of Tainan always comes first in Taiwan. The annual production is approximately 16 million branches, which accounts for 30% of the total production in Taiwan, and the annual output is approximately US $6 million.

Upgraded Technique, Branching Out to Overseas Markets

There are many varieties of Anthurium grown in Tainan. Tainan is the main source of Anthurium exports in Taiwan, shipping an annual volume of up to 7 million branches to Japan. Since Japanese love light colors, the species selected for export are mostly pink and white. In the domestic market, most of Taiwanese prefer red or dual-color Anthurium flowers. The vacuum packaging and the special storage technique for sea freight developed by Tainan Agricultural Research Station resolves the problem of keeping the flowers fresh while greatly reducing the cost of transportation. As a result, the global competitiveness of Taiwanese Anthurium shoots up, demonstrating worldwide Tainan's capacity for exquisite agriculture and her passion for sharing the fruits of her enterprises.
**Orchid City**

Taiwan is decorated “the kingdom of orchids,” of which Tainan is the “City of Orchid.” One of every six orchids in the world comes from Tainan.

30% of the trade in Taiwan. Tainan is the hub of Butterfly orchid farming in the world and is well-recognized as “The birthplace of Butterfly orchid”.

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**Perfect Place to Cultivate Beautiful Orchid**

Orchid is mainly grown around Asia and tropical areas in South America. Taiwan is located at the subtropical zone where its weather is suitable for planting orchids. The area in Tainan suited for orchid growth spreads over 248 hectares, putting out an annual production of around 48 million pots. This secures for Tainan a lead in the country's orchid production, the output value of which was as high as approximately US$ 86 million.

The natural environment and excellent cultivation skill have made Taiwan the largest exporting country of orchid in the world. One third of orchids in the world come from Taiwan. Of the 40 thousand species of orchid in the world, 80% of them are cultivated in Tainan.

**Displaying Infinite Potentials at the International Orchid Exhibition**

Every March since 2005, Tainan has been hosting one of the three major orchid exhibitions in the world, “Taiwan International Orchid Exhibition” (TIOE), providing opportunities for international trade and technical exchange. It is the earliest and biggest orchid exhibition Taiwan has seen. In 2013, the exhibition attracted guests from 36 different countries and saw a large increase in international orders, turning in a record-high profit of approximately US $3.02 billion. The enormous economic benefit generated by the Orchid Exhibition testifies to the words of Mayor Lai, “Let the orchid support the livelihood of more Tainan citizens and make it an exclusive international brand for Tainan's uniqueness.” The TIOE not only helps promote Taiwan's exquisite orchid farming but benefits her tourism, cultural innovation industry, and bio-tech industry. The Tainan annual orchid exhibition is a good example of Taiwan's soft power, projecting Tainan internationally—with its specialty in orchid—as a splendid city of first-rate agricultural technique.
Dance with Lotus in Baihe

In Baihe, the wind, carrying lotuses aroma, sways the flower with gentle breeze.

The Hometown of Lotus
Agriculture has been the main industry for Baihe, a district originally known as “Dianzaikou.” Over the past 30 years, the major economic crop for Baihe has been Lotus. The first “Baihe Lotus Festival” was held in 1996 presenting the combination of Baihe’s lotus and tourism industry. As a result, the lotus industry has gradually become a prominent industry of Baihe. In Baihe, you can enjoy viewing boundless lotus ponds while being embraced by mountains. Countless lotuses swing elegantly with the wind, making Baihe the best place for summer lotus hanami.

The Reappearance of “Lotus History”
During the most prosperous period of Baihe Lotus, the cultivation areas in Baihe used to be more than 400 hectares. The production of lotus seeds and lotus roots was more than 2000 tons, making up more than one third of the total lotus production in Taiwan. Consequently, Baihe, being the largest lotus production in Taiwan, has made its lotus industry well-developed and well-known. Although the current cultivation areas of lotus in Baihe are not as large as the prosperous period, Baihe’s cultivation area has now increased to 287 hectares, ranking number one in Taiwan, with the efforts of central and local government.

Baihe is again spreading its beauty and fragrance with lotus to the world.

Republic of Lotus
There are many species of lotus planted in Baihe, such as the species “Shihlian”, an excellent ingredient for making lotus root powder; the species “Jianlian” producing the most lotus seed and the species “Dahelian” being used for the lotus breeding. Every part of lotus has its economic value. For example, lotus leaves can act as a container to steam rice. Placing dried lotus petals in tea can ascend its flavor. Lotus seeds are the best ingredient to cool down the heat during summer; it can be used to make lotus tea, its root can be eaten, too. According to Compendium of Materia Medica, an ancient Chinese medical guidebook, lotus root can ease blood stasis and cure the heat toxins. Lotus roots are also known as the cleaner of blood vessel as it helps prevent cardiovascular diseases if consumed regularly.

In Baihe, farmers plant lotuses during summer, harvest in autumn and enjoy the lotus seeds and lotus roots in winter, and people in Baihe live the original and relaxing life just like what it was in the ancient times.
Elegant and Inexpensive Honeydew Melon

Honeydew melon is an exquisite treat. With its fresh aroma and fleshy sweetness, the slice of Paradise transports you to boundless delight.

Affordable Fine Fruit

Honeydew melon is considered the finest fruit in Japan. The Japanese put honeydew melons on display in their homes. When it is ripe, they cut it into slices. After that, they will nicely and carefully eat its juicy pulp using small spoons. Honeydew melons can be treated as food, presents, or even as an artwork. Thus, the price remains high in Japan.

Now, in Tainan, people can enjoy honeydew melons as high in quality as the ones in Japan without spending as much. The exquisite honeydew melons produced in Tainan melt easily in the mouth, plunging your heart with its sweetness. Most importantly, the price is very cost-effective; everyone can treat themselves to these superior fruits without spending much.

Hometown to Honeydew Melon

The optimal temperature for the growth of honeydew melons is around 25 to 30 degrees Celsius. The melons are averse to low temperature, so they are mostly grown in southern Taiwan, where the climate is warm and dry. Taiwan produces a variety of honeydew melons. The three main species are cantaloupe, honeydew and Hami melon. The total area for honeydew melon farming is around 3100 hectares in Taiwan, of which 1800 hectares are in Tainan, comprising more than half of the total land. The main production areas in Tainan are Cigu, Dongsian, Houbi, Baihe, and Annan. The annual production is more than 20 thousand tons, which is equivalent to approximately US $23 million. The sunshine and fair weather in the south ensure the growth of the melon from the initial stage. Moreover, the diurnal temperature variation in the south during the winter is great, which makes the melons sweeter in the middle stage of its growth. The melons reared in Tainan can enjoy a degree of sweetness as high as above 13 degrees.

The Pampered Honeydew Melons

Honeydew melons in Tainan are cultivated through “tunnel style cultivation.” This method wards off wind and coldness during the winter and prevents harm from torrential rain and glaring sun during the summer. It also increases the diurnal temperature variation.

The procedures that go into cultivating honeydew melon are several, involving seeding, transplanting, pruning, and spacing of the fruits. For the last, the farmers only keep 3 to 4 melons on the plant in summer and 2 in winter. Honeydew melons can be harvested every year from November to the following May. Tainan City Government hosts the Honeydew Melon Festival annually. The festival recognizes the farmers' hard work, and gives the consumers a chance to enjoy the melons at a fair price.
The Gold Enchantment - Papaya

Papaya mixes well with milk. It contains the healthiest ingredients among the healthy fruits. The golden charm of papaya is spreading from Tainan to the world.

Milk’s Best Buddy
Papaya milk is a very popular drink in Taiwan. The combination of fresh papaya and savory milk make for a drink both rich and alimentary. The distinct sweetness of papaya is evoked by the aroma of the milk, rendering each sip luscious and smooth. On a sultry summer day, a glass of cool papaya milk can dispel the heat, satisfy your cravings, and make you look healthy!

The Most Nutritious Fruit
Pleasant to the palate, papaya is rich in vitamin A, vitamin C, phosphate, iron, calcium, potassium, carbohydrates, etc. Moreover, low in calorie, it has always been a favorite of those on a diet.

Papaya contains Papain, a kind of protease, which whitens the skin and improves digestion. Besides that, papaya contains a large amount of beta carotene, which is a natural anti-oxidant that can effectively combat the so-called free radical, a destroyer of normal cells and catalyst of aging. The anti-oxidant also strengthens the immune system and prevents cancers. Consequently, the World Health Organization places papaya first in “global healthy fruit category.”

Viva Tainan Papaya
A tropical fruit, papaya grows in temperatures around 25 to 30 degrees Celsius. The main production area of papaya, thus, is concentrated south of the Tropic of Cancer. The farmland of papaya in Tainan is around 1000 hectares currently, which takes up 36% of the total papaya growing area in Taiwan. The annual production is around 60,000 tons. Both the number of plantations and production output of papaya in Tainan are ranked the highest in Taiwan. Its production output value reached approximately US $35 million last year. The Tainan plantations are located mainly in Dapen, Nanhwa, Yujing, and Shanshang.

The most prominent species of Tainan papaya is called “Tainong Two,” which is reaped in plentiful harvest every year, each fruit boasting a degree of sweetness of 12. To ward off pests, 85% of production areas in Tainan cultivate papaya in greenhouses. As a result, they can harvest papayas all year round. Aside from being enjoyed fresh, papaya can be made into dried fruits and used as a culinary ingredient. Thus, papayas have always been consumers’ favourite in the market.

Tainan’s papaya has obtained the certificate of Good Agriculture Practice. It is now one of the most profitable export fruits. Many countries import papayas from Tainan, including Singapore, Canada, Japan. Tainan charming golden fruits are now available worldwide.
Enduring Aquaculture Developments

The Rebirth and Metamorphosis of Taiwan Tilapia
The Wholesome Fish - Grouper
“Ocean Milk” + “Emperor’s Viand” = “Cyster”
The Rebirth and Metamorphosis of
Taiwan Tilapia

The first fish ever to have travelled to the outer space:
The nutritious and scrumptious Taiwan Tilapia.

Fish with a Story

During World War II, Guo Cijiang served in Singapore. His
duty was to cultivate “Dishi fish”. After the war, he met Wu
Jhnhui, from the same battalion, while awaiting repatriation
to Taiwan. Both of them observed that the fast-growing “Dishi
fish” was highly adaptable to change, and thus might be fit to
be transported to Taiwan. Hence, they imported “Dishi fish”
back to their hometown.

In 1948, to commemorate the initiative of Wu and Guo, the
fish was named “Wu Guo Fish,” later becoming the Taiwan
Tilapia.

Starting Anew: the Fish of the 21st Century

“Wu Guo Fish” is an important source of protein for the
Taiwanese after the war. Following the economy boom, the
prominence of Wu Guo Fish, deemed a low-price fish, was
gradually replaced by more upscale species. After several
improvements, the shape, colour, and texture of the fish have
changed considerably. It is renamed Taiwan Tilapia. The
World Health Organization praised the new fish and called it
“the fish of 21st century.”

As Taiwan Tilapia is rich in the same non-toxic protein as
in organic food, the Food and Agriculture Organization of
United Nations (FAO) called Taiwan Tilapia “The Fish of
the People” and began vigorously promoting its breeding.
FAO hopes that Taiwan Tilapia will become one of the
main sources of animal protein for humans. After various
assessments, the NASA affirmed the strong vitality of Taiwan
Tilapia and took it on the space capsule for experiments.
Taiwan Tilapia thus became the first fish that had ever
travelled to the outer space.

Breakthrough in Export

Taiwan Tilapia is chiefly bred in central and southern Taiwan.
The total area is around 2200 hectares with an annual
production of approximately 30 thousand tons. The total
production output value in 2012 was approximately US $40
million and continues to increase annually.
The Taiwan Tilapias from Tainan are mainly exported to the
USA, South Korea, the Middle East, and Canada. Fish fillets
are exported only after going through strict preservative
procedures. They are classified in two according to their
textures, and the size per portion ranges from 2 ounce to 9
ounce and above.
The Taiwan Tilapia bred in Tainan has passed the ASC
ISRTA authentication recently. It is going to be sold to large-
scale international retail stores in the EU and the USA in the
future, making the delicacy more available to people around
the world.
The Wholesome Fish - Grouper

Grouper, known as "The King of the Cavern," is nourishing, delicious, and highly accommodating of disparate cooking styles: a must on the dining table.

The Most Valuable Economic Fish

Grouper belong to the category of warm sea fish. There are around 400 species of groupers in general, most of them spread in the oceans around the tropical and subtropical zones. It is one of the most important edible fish and is celebrated by consumers because of its savor and high nutritional value. In the breeding industry, groupers are considered the most important economic fish in Asia.

"Groupelicious"

Groupers not only taste good, but contain less fishbone. Besides excellent texture, it is highly nutritious. It contains more protein and less fat than other types of meat. It has the amino acid needed for metabolism, and lots of other nutrients like inorganic salts, iron, calcium, phosphate, colloid gelatinous matters and omega-3 fatty acid. Among all fish, the quantity of DHA contained in groupers is considered one of the best. Groupers can be prepared in many culinary styles: grouper soup, steamed grouper, or BBQ grouper are some examples.

The Insanabulum of Groupers

The supply of grouper used to come from fishing alone. As demand continues to exceed the catch, the price of groupers is kept high. Taiwanese grouper breeding industry has more than 30 years of experiences, specializing in breeding and cultivation. Currently there are 10 species in the world that can be mass produced, and 7 of them have already reached the level of mass production in Taiwan.

The climate of Southern Taiwan is well-suited for the year-round breeding of groupers. Tainan is thus the main breeding ground for groupers in Taiwan. Two of the main groupers bred in Tainan are Indigo Hamlet and Giant grouper. The main breeding areas are located in Beimen, Cigu, and Annan. The total breeding area is around 850 hectares, annual production of 2200 tons, and a total production output value of US $27 million.

Brand-building for Tainan Grouper

According to the statistics from Food and Agriculture Organization (FAO), since 2003, the output value of Taiwanese groupers has reached above US $66 million each year, which is equivalent to about 50% of the market share. Its production output and output value both rank first in the world. Taiwan not only gains its world-wide reputation through its grouper breeding techniques, but it has also become a role model for grouper breeding in the world. Tainan City Government also assisted the local industry to obtain the food security and hygienic management ISO22000 authentication issued in Australia. This means that consumers can be reassured about food safety while enjoying high-quality groupers as the fishers build their own brand with the solid profit increase.
"Ocean Milk" + "Emperor’s Viand" = "Oyster"

The Europeans call it the “Ocean Milk.”
The Japanese see it as “Imperial Viand.”
The heralded oysters are just around the Tainan coasts.

The Historical Industry which has been Passed Down for 3 Centuries

Oyster has an extremely high nutritional value among seafood. It is called “the Ocean Milk” by the Europeans and seen as "the Imperial Viand" by the Japanese, both of whom extol the irresistible charm of oysters across cultural and national boundaries.

The East Coast of Taiwan is too clifty to cultivate oysters. Therefore, breeders of oyster are mainly located in the West Coast of Taiwan. The record of Taiwanese oyster breeding during the era of Dutch colonization can be found in the Diary of Fort San Domingo. Under the reign of Koxings, oyster was levied as the fishery tax. Oyster breeding has a history of more than 300 years.

Exclusive Offshore Relish

The primary oyster species from Taiwan is Crassostrea gigas, or the so-called Pacific oyster. Its peak harvest time is during every November to the following May. Taiwan oysters are normally bred around intertidal zones or river estuaries. The coastline in Tainan is considerably long, which, together with the natural sediment deposits in the coastal areas, makes a large aquatic farm. Due to the Pacific Oyster’s adaptability to briny environment, there are lots of oyster farms in the coastal areas in Tainan, including the seashore, lagoon, fish farm, salt pan, waterway, etc. The breeders in the coastal areas in Tainan have continued their high quality oyster breeding businesses for 3 centuries.

Advanced Skills; Great Leaps in Productivity

In 1972, after Taiwan Aquaculture Research Institute successfully finished the testing of the deep water oyster breeding method around the open sea of Penghu, the institute started to promote this method to fishers. It increases the breeding area for oysters, the depth of vertical water usage, as well as the growing rate of oysters for its good water circulation in the open sea. As a result, the number of oysters per production circle increases as the institute has anticipated. Currently, the total oyster breeding space in Tainan is 2500 hectares; an annual production output of 5500 tons, which is equivalent to a total output value of US $26 million. The above figures indicate the massive production of Tainan oysters.

The Oyster Delicacies

Culinary delicacies with oysters are a must-try for visitors to Tainan. Oyster omelet, oyster vermucelli, and oyster sauteed with fermented black soy beans are among those that will satisfy your cravings. The stewed soy sauce made from oysters, which was an exclusive sauce of Chinese cuisine, is now popularly used in many counties, giving gourmands from around the world a chance to taste the superb oysters of Tainan.
Livestock and Poultry

Tainan is the primary place of production of livestock and poultry in Taiwan. The industry includes pig farms, cattle farms, poultry farms, and the dairy industry.

Quality Management of Pig Farming

Currently, there are roughly 680,000 pigs being raised in the farms in Tainan, which supply 920,000 pigs to the domestic market annually, accounting for about 14% of the output value of Taiwan. The pig farms in Tainan employ the latest 3-stage recycling treatment facility. The processed pig wastes can be made into organic manure, and the processed sewage can be recycled to lower the temperature. This provides a friendly environment for the piggies as well as to prevent pollution. Inoculation is well-implanted. The piggies take vaccine injections regularly, and they are raised without taking any growth catalysts.

In addition, from breeding management, transportation, butchering, packaging, to distribution, every procedure is traceable. Under the quality management system, there is a standard operating procedure for every single stage. It not only achieves the purpose of quality management, but provides safe and healthy food for consumers.

Tainan, the Best Source of Premium Beef

One third of Taiwan’s beef comes from Tainan. Shanhua Cattle butchery is the first meat processing facility in Southern Taiwan with legal butchering equipment and the certification of traceability of cattle butchery. The temperature of the cutting room is always below 15 degrees Celsius in order to preserve the meat’s freshness and to ensure its quality.

Since the butchery is just in the city, it takes less than 6 hours for the butchers to prepare the fresh beef for local markets. The quality remains at its best every step of the way, which is the reason why there are numerous fresh beef soup stands in Tainan. Beef soup is a dish unique to Tainan. Tainan City Government has been holding the Beef Soup Festival every year since 2004. With its emphasis on localness, freshness, health, safety, and savor, this festival has promoted the premium beef in Tainan and has attracted gourmends everywhere.
The Superior Quality of Pure and Fresh Milk

There are about 23 thousand cows in Tainan, producing nearly 67,300 tons of fresh milk every year and an annual output value of nearly US $360 million. Liouying District is the most important area of milk production in Tainan, which produces one-sixth of the total domestic milk production. The pure and fresh milk comes from the good dairies in Tainan. The dairy farmers take very good care of their dairy cows. Based on the nutrition requirements of dairy cows, professional veterinary nutritionists in the dairy farms prepare the Total Mixed Ratio and Bermuda hay as the cows’ diet. As to the housing conditions, dairy farmers ensure the cows’ optimal well-being by separating the wet and dry areas and install the ventilation and cooling system in the bullpens to provide the comfortable and healthy housing conditions for their dairy cows. The commitment of the farmers ensures that they have a herd of productive cows to provide the superior quality of pure and fresh milk for consumers’ health.

CAS Certified Eggs

An egg, containing only 75 calories, is rich in proteins, minerals, vitamins, lecithin, DHA, etc. Protein can easily be absorbed by human body, helping the growth of skin and hair and providing the energy necessary. The 3.93 million chickens in Tainan produce nearly 760 million eggs per year, composing 10% of the total domestic production. To ensure the quality during production process, the farmers use European equipments like the MOBO automatic egg washing machine from Holland, the SANOVO closed automatic egg breaking and separating system and sterilization equipment from Denmark. The former sanitizes the eggs and divides them into grades while the latter ensures safety and freshness of eggs. The eggs, examined through production management, are all certified by the CAS and ISO22000. After farmers pass the anti-biotic examination three times, the Animal Industry Foundation would accept their application for CAS certification.
Stories of Cultivators

"Shennong" of Deer, Lin Kunfong
Champion of Organic Aquaculture in Taijiang, Yan Ronghong
The Pioneer of Wild Chicken TAP, Hong Jintyue
The Guru of Orchid Cultivation in Taiwan, Lee Dingyong
“Shennong” of Deer, Lin Kunfong

Because of interests, he dedicated his life to the family business. He has a hope of us to Taiwan, the people all over the world think of

Breaking Through Tradition and Improving Breeding Techniques

Lin said “Nothing comes easy, but it’s not hard if you love what you are doing.” For the sustainable development of deer farm, he has been actively investing in infrastructural updates. “The change of business strategy seems to have increased the cost, but what really increases is the net profits. After making a few adjustments in operation, I feel much less stressed, and my schedule becomes more flexible. I get to learn new courses any time I want and apply it to farm administration,” said Lin.

The New Star of Deer Industry

It came to the crunch on 1999 in his life. Deer industry had been his family business, but his parents didn’t want him to inherit it because it was too hard. More than 10 years ago, Lin decided to inherit the family business because of his parents’ illness. Unlike other branches of agriculture, there was no government-aided training session for deer industry. With Lin’s efforts, the Council of Agriculture started to cultivate talents of the deer industry in 2004. Now he attends the training session every year, believing only through innovations and new technologies, can the industry be sustainably developed. Instead of valuing only antlers, he tried to maximize the value of the whole deer. In 2007, Lin Kunfong was selected as the 9th director of Taiwan Deer Association, the youngest director of the association in history. In 2009 he was elected as a model farmer. In 2011, he won the Shennong Award.
DIY Vaccination and Feed-Storage – Raising Taiwanese Deer Organically
To prevent zoonotic infections, Lin Kunfong worked with the Animal Disease Control Centre to promote regular checkups for deer tuberculosis and assist other deer farmers in conducting FMD vaccination. He observed the deer’s feeding habit and decided to fortify deer feed likewise. He rented the fields around the deer farm to grow pennisetum and corn organically. The measure solved the shortage of grazing and improved the environment.

Antler All the Way: Creating Authentic Gift Brands
To reflect the demand of the market, Lin cooperated with the GMP pharmaceuticals to make fresh deer antler into healthy products in the forms of powder and pills. In addition to deer antler, he currently is trying to optimize the value of the whole deer, such as dried venison, antler alcohol, deer bone glue, deer skin, deer specimens, etc. These products can now be ordered online at a friendly price so that everyone can afford the superior antlers.

Champion of Organic Aquaculture in Taijiang, Yan Ronghong
EMBA diploma notwithstanding, Yan, from Taijiang, gave up his lucrative career in the cram school to become a fisher. Ridiculed from others abroad, but he stands firm by his vocation.

Inheriting Family Business Because of Father’s Stroke
The Yan family’s milkfish business started with Yan senior. After graduating from university, Yan junior went on to obtain an EMBA diploma. However, because of his father’s cerebral vascular accident, he had to inherit the family’s 3-hectare fish ponds. Instead of operating it as an OEM business like his father did, though, he decided to create his own brand. He named his fish ponds “Taijiang Fisherman Port” after his hometown “Taijiang.”

Fisherman without Taboos
Respectfully, Yan considers himself beyond taboos. “In the beginning the fish ponds were full of weeds because herbicide was a taboo for the elderly.” In breaking the taboo, however, he also had to avoid chemical herbicide, for it
would harm the water birds in his ponds. "I decided to stop feeding for a week, and after 3 days all of the duckweeds were eaten up by the milkfish" he said.

Determined to Build “Kingdom of Organic Aquaculture"

Beside aquatic products, Taijiang Fisherman Port rolls out other products like dried fish floss, food package, bacteria-

Ancestors’ Herbs

In traditional fish ponds, fish and shrimps died easily due to oxygen deficiency caused by the growing algae. However, Yan saw a different problem. "The environment is infested with bacteria and viruses. We need to improve the immunity of the fish first. If the ancestors’ herbs possess curative effect, could the herbs make fish and shrimps healthier?" He started to run experiments on herbal fish food to successful results. The herbs strengthen the growth of the fish and shrimps of "Taijiang Fisherman Port."

Water Birds and Ducks - Yan’s Assistants

Besides using herbal fish food, Yan Ronghong insists that the environment should be natural. Therefore, fish and shrimps of Taijiang Fisherman Port are all grown in the outdoor fish ponds. To avoid the sediment deposits, he regularly uses bacilli to remove it. Now the water in the ponds is clear, attracting water birds and ducks to come and help eliminate pests. Furthermore, bacilli help to save the high cost of removing the sediments with machines.

made deodorant tablets and water stabilizer. "To provide healthy, safe, and certified products for consumers, we applied Traceability of Agricultural Product (TAP). The goal is to make the breeding process public, so consumers can buy and eat safe," Yan explained. With the establishment of Taijiang National Park, he hopes the culture, nature, and traditional industries of Taijiang can flourish. In Taijiang, he is the pioneer of the concepts and movement of organic aquaculture. "The concept of organic aquaculture is just imported from developed nations. I'm still doing research on it. The aquatic products that can be bred totally organically are few, and if the organic aquaculture kingdom can be established, milkfish is most likely to be the new star."

Yan Ronghong is also actively attending some courses related to intellectual property rights, in the hopes of making Taijiang Fisherman Port an "Agricultural Technology Firm" and even an international industry. The idea is to make the price of the expensive organic products reasonable and integrate the agriculture and aquaculture in Taiwan with green ecology.
The Pioneer of Wild Chicken TAP, Hong Jinsyue

Organic farming brings commercial opportunity!
His Yelin chickens are the genuine Taiwanese wild chicken with ID certification!

Certified Brand to Fight Imported Poultry
Hong established Nature Farm in 1999. In the beginning, he produced seedlings, fruits, and crops. When Taiwan was about to join the WTO, he found that it was hard to survive if he didn’t switch his career. “In western countries, farmers usually adopt Trust operation. The price of the products is relatively low because extensive rearing reduces cost. However, the trend of the market was moving toward certified organic brand. I reevaluated the business strategy and decided to provide healthy and high-quality wild chickens to the public based on the principle of trust. Taking control of everything from breeding to sale can avoid the monopolization and exploitation of intermediate wholesalers,” he explained. He learned that Taihau 13, bred by Livestock Research Institute, is the closest breed to the Taiwanese wild chickens, and decided to take it as the major choice for his new career.

Wild “Muscle Chickens”

In addition to ensuring excellent pedigree, Hong Jinsyue adopts the method of grazing in Nature Farm, which let the chickens graze on cultivated outdoor grasses. He also plants pasture and pennisetum in the fields as the natural fodder of chickens. From their 14th week on, chickens would be given grains without additives. The chickens would be sold after passing the check for residual veterinary antibiotics around the 20th week. Raised in the natural environment, the chickens run every day, which contributes to their health and quality.

Wild Chicken with an ID
Different from other chickens in the market, every chicken from Nature Farm wears an anklet of “Yelin Wild Chicken” with its brand name and number. There is a standard procedure, guided by the Council of Agriculture, from breeding, feeding, to examination. “Even during the bird flu pandemic our business was not affected,” Hong said. The chickens and their identification reflect Hong’s confidence in his own products and his commitments to quality.
Enlarging Production through Established Reputation

Moreover, Nature Farm builds its strategic alliance with other small farms. The chicks are provided by Nature Farm’s hatchery, and all of the cooperative farms follow the standard procedure stipulated by the farm to raise chickens.

All chickens are sold by Yelin Promotion Centre as a joint brand. They cooperate to develop the market and share the profits in a reasonable way.

In addition to several production places, a promotion centre is established to operate under a refined, variegated, brand-building management. The products include chicks, chickens with feather, fresh chickens, salted chicken, eggs, chicken floss, chicken shreds, and condensed chicken essence.

“To be competitive in the market, lowering prices is not always going to work. Taking consumers’ health into consideration and incorporating the internet in our logistics and delivery, we create a win-win trade for both the producers and the consumers,” Hong said. With his business skills, Hong integrates productions into marketing. By controlling the quality and pragmatic methods, he is definitely one of the best examples of integrating theory with praxis.

Love Exclusively the White Phalaenopsis

Before establishing Join Orchids, Lee was a teacher in elementary school. 50 years ago, he interested in orchids sprang up while he was seeing James Bond. He was smitten by the white phalaenopsis bridal bouquet the Bond girl Kinky was holding. He decided to buy his first orchid with one-fifth of his monthly salary. That was the beginning of His lifelong commitments to white phalaenopsis.

After retirement, he began to build his own greenhouse. Among various kinds of phalaenopsis, Lee devotes himself exclusively to white phalaenopsis. Join Orchids was established in 1982; however, most consumers in Taiwan are chary of white phalaenopsis because of its funereal association in Chinese culture. After 3 years, his phalaenopsis finally entered the Japanese market with the assistance of an international trading company in Taipei. After that, he has become the foremost Taiwanese orchid farmer in the Japanese market.
Catching the World’s Attention with Breeding
Join Orchids specializes in breeding and cloning. Although the area of the plantation is only about 6,600 square meters, many international flower enterprises from Japan, Europe, and America come to Taiwan to strive for a chance to cooperate with Join Orchids. Until now Lee has bred more than 400 white species and made a pedigree of phalaenopsis. His son, Lee Jhengshan, has also digitalized the records of the species. The market of Join Orchids is exclusively for export. Lee explained “my interest is to cultivate new breeds. The domestic orchid market is unreasonably competitive with low prices, which does not suit the scale and specialty of Join Orchids.”

Orchid cultivation is actually a high-risk and low-return business. “Breeding is our advantage. From germless seeding plant cultivation, meristem tissue culture, pedicle cottage cultivation, orchid seed cultivation in large scale, to mass production for export, the whole process may take 5 years to 8 years. It’s a skill-oriented industry, which requires sophisticated techniques.” Lee said.

From Taiwan to the World
When it comes to the vision of Join Orchids, Lee emphasized that “there are three things required – breed, quality, and brand. Bright prospects can be expected if these three requirements can be carried out well.” As for the orchid industry in Taiwan, “In the past the orchid market was of excess demand, but now it has excess supply, which is caused by the rise of Holland and China. Holland has the advantage of automated quality management and advanced facilities which decrease plenty of cost. China, on the other hand, possesses superiorities on population and land. Orchid cultivating techniques of Taiwan are the best in the world. However, in recent years phalaenopsis of Holland has been produced in large scale and its volume of export has been equal to tulip and anthurium. If we do not have excellent breeds, sooner or later China and Holland will dominate the market. Breeding is our advantage, so Taiwan orchid can be promoted to the world by new breeds and breeding talents. We will plan to set plantations in Western markets at the earliest opportunity.” Lee said.
Community Empowerment Project

Drawing inspiration from the past
- Jheng Jhiahua of Togou

Exponent of the “Let It Be” Spirit
- Hsung Yongyuuan of Jingliao

Composing the Poetry of Taiwan
- Lin Mingkun of Tanliao

Conversing with Sponge Cucumber
- Lin Cinglan of Tianpu
Drawing inspiration from the past - Jhang Jhihuei of Togou

We will strive hard to seek and retrieve things left by our predecessors; and we will create what our predecessors did not create!

Reformation of Togou needs consensus among villagers

After reaching consensus among villagers to clean the entry of the village as the first step of reformation, the association appealed to a larger group of villagers, including farmers, carpenters and cement workers. Before the Chinese New Year in 2002, villagers joined efforts in tidying up the main, camphor-tree-shaded road leading to the village. This first simple and successful step to community-building was an uplifting sign of the village’s revival. After that, the villagers cleaned up the Infobox Rail of Taiwan Sugar Railways. The near-one-mile railway was full of garbage. These wastes not only ruined the landscapes but also polluted the crop. After cleaning the railway, they went on to embellish the environment, connecting the railway with the camphor-tree road. In addition, they also renovated the old buffalo carts. With easy access to tools and materials, the residents of Togou are self-reliant. The townspeople cooperated in landscaping the town. The locks of Togou is the result of the villagers’ combined efforts.

Water Buffalo – The Spiritual Symbol

Togou, located at the northern outskirts of Houbi district of northern Tainan, has a special story. Prior to widespread use of mechanical equipment, water buffaloes were a common sight in the field. At its peak, 300 water buffaloes were kept in the village. Recent progress, however, has seen the decline in buffaloes. By 2001, the sole remaining water buffalo in Togou was the one owned by Chingshui Bo, marking the change of the farming village.

Togou faced challenges common to most rural villages, such as population aging, decline in agriculture, deficiency in labor force due to urbanization, and the vanishing rural culture. Nevertheless, a small group of young Togou people, who were aware of the crisis, organized “Togou Countryside Culture Establishment Association” and designed a water buffalo logo for the association in 2001, symbolizing resilience, strength, and vitality.
Pigpen Changed to a Living Room
After the construction process of Central Park, Buffalo Park and Buffalo House, villagers became more interested in the re-establishment of community. From 2005, through the assistance of a group from Tainan National University of Arts, Togou decided to involve art designs into their space. Some artists were invited to live in the village and provide aesthetic concepts for Togou. They converted a vacant pigpen to the base of the renovation while retaining its space structure. The original building materials of the pigpen became sources of inspiration and ingredients of rebirth. As a finishing touch, the wall was inlaid with old family photos on ceramic tiles to commemorate the bygone era. The pigpen is thus transformed into a warm gathering place. Countryside Living Room, finished at the end of 2005, becomes the place that hosts general community reunion. After the establishment of the Countryside Living Room, the association planned the meaningful cultural activity, “Reshoot the Weddings Photos,” in 2006, which allowed elderly people who had lost their wedding photos to have a chance to reminisce about the bliss.

The Village Museum
At the moment, “Creation” is the theme for Togou community establishment. Villagers are encouraged to beautify the town using local materials as much as possible. Togou has already implemented the simple aesthetic style in line with the vision “The Village as Museum; the Museum as Village.” Jhang proudly proclaimed: “You can see that our grandmas enjoy so much the creation of the artworks.” Togou has become a museum and there are various styles of artworks providing pleasant surprises for everyone. In Togou, every villager can be an artist. A yellow wooden box placed in front of a house can signify that the building is an art gallery exhibiting oil paintings, installation arts or driftwood artworks.

Unique Modern Rural Lifestyle
Togou residents’ insistance on preserving their country lifestyle is what motivated the successful countryside reconstruction. As a result, there has been a boost in the publicity of Togou, establishing the town as a good example of well-organized rural development.
Exponent of the “Let It Be” Spirit - Huang Yongcu of Jingliao

Constituting Yingge ceramics industry for twenty years, he never forgot his hometown. “I want to show the world how my land has touched me,” he said.

Moved at Seeing Hometown Documentary in Taipei

Jingliao, Houbi is home to the leading actor, Kunbin Bo, in the 2005 documentary, “Let It Be.” Kunbin Bo is famous, but to hear the story of Jingliao from a local, you’d be advised to turn to Huang Yongcu.

The impulse to go home struck Huang’s mind as he, working away from home, saw “Let It Be” in Taipei. When “Let It Be” was shown at the cinema of National Chiang Kai-shek Memorial Hall that day, Huang happened to be there selling and exhibiting Yingge ceramic artworks. He was also a famous community establishment instructor of Council for Cultural Affairs. When he saw his neighbors and family in a number of scenes from the film, he felt proud for his town but simultaneously melancholy. Huang asked himself how he could help his hometown. “Why not make use of my experiences in community establishment?” Thus he returned to Jingliao for community establishment.

Promoting Jingliao Abroad with His Own Money

Guideboards and a website are necessary for tourists to visit Houbi. Huang rolled up his sleeves and set up the “Hometown of Let It Be” road signs without any support of funding at the six main entries to Jingliao. In addition, he constructed the website and digitized the data of local history and culture. Based on the past experience, the best way to promote Jingliao is to put DM, brochures and maps at the train station and airport. He raised 200 thousand NTD from the community stores and printed 140 thousand of sightseeing maps for Houbi. Currently, at least ten tour bus visit every weekend. The boom in tourism puts confident smiles back on the faces of elders like Kunbin Bo and Huangming Bo.

On October, 2011, the Government Information Office invited journalists from 22 different countries to experience the traditional “Gao Dao Rice” among hundreds of mahogany trees in Jingliao elementary school, which has more than a-hundred-year history. The program of Discovery channel, “Fun Taiwan”, gives Jingliao 5 minutes in its introduction of Taiwan, which successfully promotes the rural town to the world.
Museum of Taiwanese Rural Marriage Culture
In its early years, Jingliao derived prosperity from the construction of Wushantou Reservoir and Chianan Irrigation. It became the economic center of the area. Various industries such as agricultural supplies, daily supplies and handicrafts, especially the business of wedding dowry were developed. On the Jingliao Street, twelve different kinds of gifts can be purchased such as clocks and watches, cloth, wedding cake, bedquilt, western costume, furniture, jewelry, etc. Jingliao Street was thus dubbed "Dowry Street". These old stores, left in decline for a while, become the treasures of Jingliao after the appearance of “Let It Be.”

In recent years, cultural industry has become the main means for countryside to prosper. Huang said, "Jingliao is tapping its own cultural resources by holding the annual Dowry Cultural Festival, which combines the modern and ancient way of marriage together. In the future, more activities related to Dowry Street will be organized, which can integrate traditional stores and the cultural ambience. Huang hopes to develop value-added cultural innovation, which will sustain the foundation of culture.

Enhancing Sightseeing in the Community
Jingliao preserves well the traditional village view. Its ancient houses, ancient streets, church and rice hulling mills are often chosen as sites for movies and TV drama shoots. Until now, more than 30 movies have been shot in Jingliao. The documentary "Let It Be" in 2005 and the award of champion rice in 2006 make Jingliao one of the most popular tourist attractions.

The effect of "Let It Be" continues to draw tourists. Tour buses bring people to the community daily. The number of guided tours climbs. The buffalo carts, the experience of Ge Dao Rice, and traditional handicrafts such as large bags and rush weavings bring in extra revenues for the local residents.

Huang said, "The large amount of tourists has revealed the insufficiency of public infrastructure in Jingliao such as parking lots and restrooms. As current supply cannot meet the demand, local people often feel thwarted in their hospitality. According to Huang, Jingliao is working to come up with a vision for its post Let-It-Be development, to think beyond the fringe benefit of the film."
Composing the Poetry of Taiwan
- Lin Mingkun of Tianliao

To chant along the irrigation system under the silk cottons is what I will do forever. I used to pen my poems on papers. But now, I till the fields into poetry.

Modern Arcadia, like a Picture Full of Poems

Walking on provincial highway 19 from Yanshuei to Sujeia, after passing Laya community by 2 kilometers, visitors can see two big banyans standing like an elegant couple beside the road and a row of silk cotton and floss-silk trees. It is said that the history of the old banyans has run for a hundred years and the entry to “Taiwan Poetry Road” is right here.

As we stepped on the poetry road, the CEO of Yuejin Culture and History Development Association, Lin Ming-Kun, had already prepared tea. He regaled us with the stories about how the habitants here maintained the old architectures and improved the poetry road. He then showed us blueprints of future development for Tianliao.

Endless fields surrounded the poetry road. More than 10 different kinds of flowers and trees stood by the road. In addition to silk cotton, there were golden trumpet trees, ping-pong, lotus, Taiwan golden-rain trees, crape myrtle, Taiwan cotton-rose, roselia, etc. A sea of Coreopsis and sunflower would appear in winter. With the bright golden trumpet trees, orange silk cotton and floss-silk trees, Tianliao resembled the scene depicted in The Stopy of Peach Blossom Spring, written by Tao Yuanming, an ancient Chinese Poet.

Building Poetry Road from the ground

Tianliao used to be a lagoon. Because of its low latitude, the ancestors built shacks for fishing and tilled the land. That is the reason why this place is called Tianliao (literally “field and shed”). Lin said, “Yanshuei has copious cultural assets and Tianliao has clean and beautiful environment. My hope is to build a home for Taiwanese poetry here that encourages people to understand Taiwanese, chant poems and understand literature, such that at the mentioning of Taiwanese literature, the first thing that comes to people’ mind would be Taiwan Poetry Road.” Lin believed that community building should not only be about decoration and recycling relics. Instead, such an undertaking should be pivoted upon rediscovering the quintessential cultural characteristics and bringing the the locals back in touch with their roots. After several discussions with volunteers, he drafted his blueprint of Taiwan Poetry Road and applied for budget from the
former Tainan County Government. With the budget, Lin recruited 86 Taiwanese poets and beckoned to artists of all facilities who express through their art love and care for the land and the environment.

New Community Outlook Built on San-Ho-Yuan
A san-ho-yuan (traditional three-section compound) sits at the end of Taiwan Poetry Road. One of the owners of the building, Wang Jiahe, recalled the time when Tianliao was a small and peaceful town with only 70 families and 300 people. Every harvest season, people shared the harvests with their neighbors. Wang at his youth had to leave his hometown to work. After inheriting the house from his father, he felt responsible to pass down the house, the history and the culture. Hence, he donated his san-ho-yuan to the Yuejin Development Association for community establishment planning.
There are still plenty of san-ho-yuans in the countryside of Tianliao. However some of the vacant san-ho-yuans, whose maintenance require resources, thorough planning, and funding. Lin said, “Currently, we plan to organize san-ho-yuans of ten families as a unit and add fences and gardens to the building as the new features. We also plan to reapply for the countryside renaissance project to support the repair of san-ho-yuans. In the near future, Tianliao can become the community with the highest number of san-ho-yuan in Taiwan and every Taiwanese can see the beauty of san-ho-yuan here.”

Composing Ardent Land Poetry
After the poems were selected, Lin Mingkun invited a ceramic artist from Baihe, Lin Wenyue, to chisel them onto terracotta tiles. Villagers later inlaid the short red brick wall along the silk cotton path with them. There were a group of illiterate women who, moved by Lin’s generosity and sincerity, volunteered to assist the construction. Lin said, “This poetry road is actually built by a group of illiterates.”
Taiwan Poetry Road, after its completion, became a tourist attraction. Yuejin Culture and History Development Association trained the locals to be volunteer guides. It also invited other artists to perform in the community. When silk cotton trees blossom in March, Tianliao will hold “Taiwan Poetry Road Chanting Festival” and invite many poets to participate. The festival has already been held eleven times for the past years. The paintings, artworks, and poems on and inside the houses in the community make Tianliao a romantic town. The teamwork that put them together unite the community.
Conversing with Sponge Cucumber - Lin Cinglan of Tianpu

Dedicated to gardening, this group of ladies accidentally turned sponge cucumbers into gold.

Creating a Green Industry Out of Sponge Cucumber

If you come to Yujing in the season of mango, on both sides of the road, you will see mangoes on the trees wrapped up in white paper bags, quietly announcing a big harvest. However, this time when we visit Yujing, besides mangoes, we noticed “sponge cucumber”. The famous sponge cucumber from Yujing is a high demand product in Taiwan, sold as far as to Korea due to its popularity back home.

At Tianpu, sponge cucumbers are planted in the backyards of every household. The green industry of sponge cucumber thus best represents the district. The director-general of community development association, Lin Cinglan, stated that Tianpu community started their green, energy-efficient and low carbon lifestyles 7 years ago, selecting sponge cucumber industry to represent their town. Aside from its beauty, every process of the plant’s growth, from efflorescence, fluctuation to fruit-ripening, can be utilized. “It is the embodiment of green concepts,” said the Soil and Water Conservation Bureau.

The Advantages of Sponge Cucumber can be Found after Visiting Tianpu

Located at Yujing District, Tainan City, Tianpu community consists of two adjacent villages, Shatan and Shanpu. These are two of the most traditional villages in tenth Li, Yujing District, claiming the least population but the largest area. The name of Tianpu comes from the Sin-Tian-Wang Temple, the religious center of Tianpu.

The residents are mostly farmers. They cultivate mango, carambola, grava, jujube, papaya, itchi, longan, banana, etc. In recent years, they started to plant some high-valued plants, such as moth orchid, dancing-doll orchid and arthurium, making up the important industries in the community. When it became prevalent for communities to develop their own characteristic industries, Tianpu joined the rank. There was something special about their enterprise, which became their niche. Every household of Tianpu planted seasonal vegetables beside their houses, of which sponge cucumber was the most common one. The people of Tianpu used sponge cucumber to produce daily necessities. Through their innovation, sponge cucumber grew to be more than just a cleaning aid.
Implementing the Low-Carbon Lives: Tianpu’s No-Smoking Temple

Since its establishment in 1999, the number of volunteers in Tianpu community has increased from 30 to 50. Tianpu community works hard at building a low-carbon green community. Later, they were designated a model community of the country. Director-general Lin said that solidarity was highly prized in Tianpu. Volunteers came and helped spontaneously when needed.

Tianpu teaches its inhabitants to turn off unused lights, save water resources, wear 100% cotton clothes and use public transportation. To conserve water resources, the association improves the eaves drainage system of every family, so that rains can be reused. They also encourage the villagers to use two-stepped flushing systems in the restroom. The center of religion, Sin-Tian-Wang Temple, became a no-smoking temple. In order to reduce carbon emission, only a stick of incense is used in worship, and the lamps are changed to LED lights. At roadside banquets, people are asked to use regular bowls and chopsticks instead of disposables. The association bought UV-light dish dryers to ensure the sanitation of the utensils.

Returning the Revenues to the Community

Lin Cing-Len said that the association hopes to ameliorate unemployment and construct high-quality living condition.

Besides the industry of loofah, it plans to set up an eco-garden of sponge cucumbers where organic cultivation is adopted for more vacant lands. The association also invites the famous chef, Professor Huang Yutong, to demonstrate how to prepare distinguished local dishes such as sponge cucumber stewed rib, sponge cucumber granadilla, sponge cucumber shark’s fin soup, etc.

Tianpu directs the revenues brought in by the sponge cucumber industry to product development and training activity. Furthermore, 20% of revenues is given to the funding of elders caring, festival meals, and community environmental building. Schools and government organizations came on fieldtrips, benefiting surrounding sight-seeing industries. Tianpu began its volunteer guide trainings last year. To tap the resources of nearby famous tourist attractions such as “Juhuacu Oil Deposit” and “Memorial of Anti-Japanese Martyr, Yu Cinglan”, the association has planned short or long bicycle routes, which bode well for the village’s return to its golden period.
Nature Fun
and Farming Activities

Resort Farm
Outdoor Fishing and Casual Life
Featured B&B
Resort Farm

Tenha Organic Farm 巨農有機農場
Tenha Organic Farm, spreading over 16 hectares, is located in Rende, Tainan City. The experts working at the farm have strict control on production quality. During the processes of planting, homemade organic fertilizers and pesticides are used. Furthermore, the farm is currently implementing tracing system to the production line with the aim of providing safe and healthy product to their customers.

The farm output includes various kinds of fruits, vegetables, mushrooms, tea, chickens, fish, dairy products, bean products, and grains. This is a choice place to visit for people who are interested in harvesting agricultural products.

Consistent efforts in optimizing the organic production processes aside, Tenha Organic Farm also strives to solve the problem common to many small-scale farms—slow sales.

In the future, the farm will invite more organic farms to sell the products together.

* Tenha Organic Farm
  - Address: 888-1, Sec. 3, Daxi Rd., Ren'ai Vil., Rende Dist., Tainan City
  - Phone: 06-266-6823
  - Website: tenha.organic.org.tw

Orchid Botanical Garden 雙科植物園
The number of domestic & overseas visitors and exhibitors of Taiwan International Orchid Show gradually increase since 2005. Orchid Botanical Garden, located at Shanshan District, Tainan City, allows visitors to appreciate the beauty of orchids for all seasons. The variety of orchids in the Garden, including Phalaenopsis, Oncidium, Cymbidium and other famous species, could satisfy your cravings for orchids.

Orchid Botanical Garden, besides displaying its orchids in the cities, frequently travels to other countries for exhibitions and competitions, setting foot in major cities of China, Japan, America, Canada, the United Kingdom, Italy and other countries. The Garden has won many significant prizes.

To add more fun, the Garden also presents some DIY activities. Visitors can learn how to make pressed flowers craft and how to make decorative lanterns, thermometers, pencil boxes and other objects with orchids.

* Orchid Botanical Garden
  - Address: 11-2, Niaochoupu, Yufong Vil., Shanshan Dist., Tainan City
  - Phone: 06-578-1358
  - Website: www.archis.com.tw
Jioupin Lotus Ecology and Education Park

九品蓮花生態教育園區

With more than 500 species of precious lotuses, Jioupin Lotus Ecology and Education Park, the first lotus ecology and education park in Taiwan, has cultivated most of the lotus species in the world. Lotus species *Victoria Aingea*, with the leaf diameter exceeding 200 cm, is known to have the world largest leaf among the lotus family. You can also discover the biggest lotus flower in the world within the park, which has flower diameter reaching 45 cm. Furthermore, the smallest lotus flower, whose blossom is as small as a five dollar coin, can also be found in the park. The oldest lotus, explored in Heilongjiang, is recorded with 3,500 years. The Jioupin Perfume Lotus, the most fragrant lotus in the world, will impress you.

The delicate handicrafts and other products made of lotus flower are great mementos to get from the Park store. Besides numerous types of lotus flowerpots and accessories, people who like gardening can directly buy lotus flowers here.

**109-1, Linfengying, Zhongshe Vil., Loujia Dist., Tainan City**
**06-699-0018**
**jiong-pia-lotus.com.tw**
Tainan Duck Resort Farm 臺南鴨莊休閒農場

In this three-hectare farm, you can have a deep understanding about ducks by joining in several events, such as poking up ducks’ eggs and making marinated eggs. Additionally, you can get in touch with goats, rabbits and other cute animals. Fishing, barbecue, kite cooking, puppets painting, wind bells painting, and fruit plucking are some other exciting activities visitors can enjoy at this farm.

Su Chingfa inherited the farming business from his father. While working on the core business transformation, he decided to provide a chance for pupils to experience the rural life and hence open the farm to the public for field trips. He believes that by improving the quality of tour guides in the farm, the courses offered can be both educational and joyful. There are various palatable homemade food and tea in the farm, including a special type of preserved eggs, ducks soaked in wine, lotus tea and other memorable products.

178-1, Sankaou, Duiou Vil., Giuantian Dist., Tainan City
06-690-1101
www.duckfarm.com.tw

Nan Yuan Garden Resort Farm 南元花園休閒農場

Nan Yuan Garden Resort Farm, with 30-hectare land areas surrounded by breathtaking landscape, is the largest botanical garden in Taiwan. Claiming rich biodiversity, the farm keeps more than two thousand kinds of plants and flowers and more than one hundred and fifty protected bird species. Visitors interested in outdoor activities are welcome to the farm’s 3300-meter-square beach. For those who like to play Frisbee and badminton, the wide field inside the farm is an ideal retreat.

The farm offers exclusive experiences. A bamboo raft ride with your family and friends is a good way to strengthen bonds. Alternatively, lake cruises offer visitors trips around the fabulous surrounding scenic. The free eco-tour is also a great opportunity for you to learn and interact with each other. Other interesting activities including frog fishing, fish feeding, water golf, and bumper cars.

25, Nanhu, Guo Yi Vil., Lieuying Dist., Tainan City
06-699-0726
www.nanyuana.com.tw
Fairy Lake Leisure Farm 仙女湖休閒農場
Fairy Lake Leisure Farm is a great place to explore the farmer’s unique lifestyle. The farm has in store for you a host of varied activities catering to your schedule. They not only engage you in every single event happening in the rural life, but also show you how to pick fruit, wash crops, and store the fruit and crops.
Here you can gather your own lunch ingredients. The dishes taste better when you personally pluck the vegetables and cook them. In the afternoon, you can stroll in the farm and absorb the amazing sceneries. You can meet the farm’s adorable baby animals, have fun in water pool, make your own cup of coffee, or sit back and enjoy longan ice cream and coffee fruit yoghurt.
Twenty years ago, Wu Senfu started building Fairy Lake Leisure Farm to share his rural life experience with tourists. He insisted that the farm should keep producing while being open to the public. Here, you can revel in the rich and varied seasonal delights.

6-2, Helaoliao, Nanshih Vil., Dongshan Dist., Tainan City
06-686-3635
www.senswho.com

Dakeng Leisure Farm 大坑休閒農場
Dakeng Leisure Farm allows you to “Enjoy Doing Nothing.” The family business of chicken farming has a long history. In 1991, following the government’s project of fostering “exquisite agriculture,” the family decided to adopt their farm into a leisure farm while continuing to rear healthy chickens. The farm offers the experience of halcyon rural life, relaxation, and indulgence.
The farm is famous for its creative dishes with local ingredients. One of the most acclaimed ingredients used is the bamboo shoots from Dakeng. They are from renowned local Ma bamboo shoots and Oldham bamboo shoots. Tsai family’s particularity about high standards marks the herbs and fruits produced here.
The 1650-meter-square fountain with SPA and a hydrotherapy pool should not be missed. Sauna bath, steam room, water slides and other facilities relieve stress and anxiety. Accommodation is also available, with a wide variety of rooms for your selection.

82, Dakeng Vil., Sinhua Dist., Tainan City
06-594-1355
www.168big.com.tw
Foecon Organic Farm

To join healthy diet with land conservation, Foecon Organic Farm strives to build an organic farm that would contribute to society. The farm’s owner, Jheng Hsingyuan, labors for years to produce organic bitter melons, papayas, cucumbers, bottle gourds, guavas, lemons, gumbos, eggplants, cabbages, cauliflowers, turnips and others.

Six years ago, Jheng was initiated into organic agriculture. He understood it was a challenge to grow organic vegetables. He launched his organic farming career with Yangmei Organic Farm, Formosa Environmental Technology Corporation. For three years he acquired the professional knowledge and skills needed for the trade. When he noticed that Tainan City Government was going to build an organic agriculture zone, he quit his job and returned to Tainan. Now, Foecon Organic Farm has become the best tourist destination for many organizations, schools and families. The owner of the farm would guide you through the tour, of this pristine farmland.

121, Sec. 3, Yushih Rd., Lianyung Dist., Tainan City

06-6388893  0631-796363
foecon.organic.org.tw

Jiangiyun Harbour

Comprising 86 hectares harbour areas and welcoming ships with carrying capacity under 200 tons, Jiangiyun Harbour, a modernized g harbor, holiday fish market, wholesale seafood market and tourist service centre, was christened in October, 2001. The opening of the west coast expressway further boosts the local development in Jiangiyun and Beimen district.

Visitors can appreciate the picturesque scenes of ships and the village. Every day at one o’clock in the afternoon, visitors can take a look at the fish auction at the market. The sales auctioneer will yell prices to bidders walking along lines of well packed fish, shrimps, crabs and shellfish. The hinterland of Jiangiyun Harbor is large and fully facilitated, offering splendid views. This is a place for you to relieve stress and embrace happiness. You can also enjoy the breeze from the sea and experience firsthand the sense of achievement you get from winning a bid.

Management Center

156. Pingsha Vll., Jiangyuan Dist., Tainan City

06-793-0149
Taiwan Salt Museum 台灣鹽博物館
The salt industry has been the most significant industry in the south-east coast regions since Koxinga's reign in Taiwan. The beautiful salt pans are the common memory shared by Taiwanese.
Taiwan Salt Museum, located in Cigu, as its name suggested, is a museum featuring salt and a multi-media promotional, educational, and research institution for salt culture. It is a four-story museum stretching over 4,679 meter-square. After a dozen years of preparation, the museum was finally inaugurated in January, 2005. From a distance, you can see the two museum buildings shaped and standing like salt mounds in a salt field. The building, with their unique design, is an icon of the industry.
The museum houses archives of the 338-year history of Taiwan salt industry collected from numerous people as well as information on how salt is produced in different parts of the world.

Cigu Lagoon 七股濕湖
The largest inland lake in Taiwan, Cigu Lagoon spreads over 1000 hectares. A coastal lagoon, it constitutes a rich aquatic ecosystem.
The sediment deposited in the Cigu Lagoon is mainly fine sand. At the bottom of the lagoon, there are Cyprea Helvola and nearly a hundred kinds of shellfish. At neap tide, thousands of Mictyris brevidactylius gather on the sand. You can find egrets and fiddler crabs in the mangrove forests beside the lagoon, surrounded with gorgeous shoals, beefwoods, and the Ipomoea pes-caprae grass.
Sea water comes in and out through the inlets between reefs and barrier islands. However, most of the tides are blocked by the sandbanks, causing the sand to accumulate in the lagoon. On a bamboo raft cruise around the oyster farming area, you will occasionally see flocks of egrets take to the sky. The beefwoods are reflected on the face of the water and the fishermen.

Cigu Section
68, Yancheng Rd., Cigu Dist., Tainan City
06-7801002
Jingzaijiao Tile-paved Salt Field 井仔腳瓦盤鹽田

"Jingzaijiao Tile-paved Salt Field" is the first salt field in Beimen, and is also the oldest tile-paved salt field, with 150 years of history. Chen Yonghua, the consultant of Koxinga, saw problems in the way local aborigines make salt, which rendered the salt bitter. Therefore, he urged them to refine their farming methods. They set up a yard near the sea shore and paved tiles on the ground. After that, they directed sea water to the yard. They then waited until the sun vaporized the water, revealing crystallized salt. Later, due to the high cost of manpower, the 338-year industry folded, leaving the salt fields in decay.

The spirit of the salt industry was revived after Southwest Coast National Scenic Area rebuilt the area, featuring mosaic artworks formed by the salt fields. The unique Jingzaijiao Tile-paved Salt Field is preserved along the shorelines at Youghua village in Beimen. The fields have become the most popular sightseeing salt fields in Southwest Coast National Scenic Area.

Beimen Tourist Centre 北門遊客中心

Beimen Tourist Centre of Southwest Coast National Scenic Area is rebuilt based on the warehouse of the former Beimen salt purifying factory, which was originally located among the south-west side of warehouse buildings. The tilted roof, which is the original style of the building, has been preserved.

A specimen of a sperm whale, considered as the most attractive collection, is exhibited in the centre. On December 29th, 2005, the local residents found the masculine sperm whale stranded at the sandbank of Wangye harbor. The whale was fourteen meters in length and weighed fifty tons. Due to its bulk, they decided to bury it on the spot. In February, 2008, the former Tainan County Government, National Museum of Taiwan and a professional team, with the support of the local residents, dug out the whale. It was first displayed in Soolangh Cultural Park, Tainan City, in 2009. On December 4th, 2009, the specimen was moved back to Beimen Tourist Centre.

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**Sihsan Mangrove Green River 四草綠色隧道**

Sihsan Mangrove Green River is known as the mini Amazon River in Taiwan. Rainforest-like scene surrounded with exotic plants and unique eco-system. Sihsan Mangrove Green River is surrounded by mangrove. You can feel the breeze, hear the bird songs and feel the sunlight sieved through branches of the trees when you travel along the river. The sun light and the images of the trees are reflected on the surface of the river. You can also find fiddler crabs, mudskippers, egrets and other kinds of animals. Passing through the bushy mangrove, there are chances where you can observe so-called 'The Kiss of Angelfish', which is a unique view consisting of the mangrove itself and its reflections on the river. Due to the fact that the branches are close to the water surface, you can reach the branches by stretching. It becomes an interesting scene because when visitors on the cruise try to avoid the branches coming in their face, they seem to be dancing. The beautiful scenes will be worth your visit.

**SihsanDajhong Temple**

390, Dajhong St., Annan Dist., Tainan City  
06-284-1610

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**Lanren Ecological B&B 蘭人生態民宿**

With the owner’s intention of combining lodging and ecology, Lanren Ecological B&B, allows visitors to enjoy special experience of feeding fish, dragging bamboo raft and fishing during their stay.

Tel: 06-785-0138  Fax: 0921-854146  
Email: info@lanrengreenhouse.com

**Pomele B&B 柚香園民宿**

Pomele B&B provides activities like fishing, BBQ, clay kiln, and vegetable and fruit picking. Here you can enjoy pomelo blossoms in spring, lotus in summer, pomelo in fall, and lotus’s root in winter.

Tel: 06-285-6427  Fax: 0910-163333  0935-383271  
Email: info@pomele.com
Shanshueijhong B&B 山水中田野民宿
At Shanshueijhong B&B, you can play golf, enjoy the sunrise, and inhale the fresh air and Phytoncide give off by woods. The B&B let you live in your own way and escape from the busy daily live.

📍 2-1, Sinyi Rd., Sinhua Dist., Tainan City
📞 06-586-6538  0972-367215
🌐 www.ta-green.com.tw

Salt Country House B&B 鹽鄉民宿
The owner of Salt Country House recycled the litter on the beach and turned them into ocean style ornaments and decorated the B&B with them. Here, you can experience the life of salt farmer and enjoy your leisure time in the afternoon.

📍 57, Jingzijiao, Beimen Dist., Tainan City
📞 06-786-2643
🌐 www.salt-house.net

Chimei Farm 奇美農莊
Besides activities like the clay kiln, BBQ, feeding goats, picking vegetables and planting trees, Chimei Farm also provides visitors with the experience of refining essential oil, which gives visitors a glimpse behind the healing aroma.

📍 64-4, Jiaba, Shanhuei Dist., Tainan City
📞 06-585-2672
🌐 www.chimeifarm.com.tw/farm/index1.php

Jianshanpi Jiangnan Resort 劇山埔江南渡假村
At the resort, the sceneries can be compared with the notable views of Jiangnan in China. This place offers activities like paintball games, pedal boats, swimming and SPA, leaving every visitor a wonderful memory.

📍 60, Xinsen, Liaoan Dist., Tainan City
📞 06-623-3888
🌐 www.chiensan.com.tw
Helanjing Spring B&B  荷蘭井溫泉民宿
The owner wanted to build a place reminiscent of the 70s lifestyle in Taiwan. The reconstruction recreates the scene of a whole family gathered around the cooking range, and offers 17 kinds of retro activities for visitors to experience.

📞 129, Jingliao, Houli Dist., Tainan City
⃝ 06-662-2705 / 0931-633700
✉ tw.myblog.yahoo.com/cntceramists

Grace-Garden Resort 迎嘉花園酒店
The outdoor facilities such as tennis court, basketball court and children’s area allow you to unwind completely. The location of the resort is perfect, because it is near Sinhua historic street and Shanhua Brewery.

📞 133, Daoying, Sinshih Dist., Tainan City
⃝ 06-599-0855
✉ www.grace-garden.com.tw/about.php

JJ-W Hotel 佳佳西市場旅店
Located in the Five-Harbour District constructed during the late Kangsi (1661-1722) and the mid-Tongzhi (1861-1875) Era. It has been at the West Market since 1905. Tourists will be regaled with enchanting lore.

📞 11, Jhengxing St., West Central Dist., Tainan City
⃝ 06-220-6886
✉ www.jj-whotel.com.tw

Breezy Village B&B 微風山谷民宿
This is a B&B constructed with logs and flood woods left from typhoon Morakot on Aug 12th 2009. Here you can enjoy the beautiful views of dawn, blue sky, red sunset, countless stars and the sounds of insects and birds.

📞 88, Beiping, Nanhua Dist., Tainan City
⃝ 06-577-4168 / 0672-345176
✉ tw.myblog.yahoo.com/breezyvillage
Gueidan Leisure Farm B&B 豪丹休閒體驗農園
The farm designed various kinds of spring bath pools with different heights and temperatures for different ages of customers. The sceneries were designed and constructed by the owner as well.

59-6, Guidian, Nansi Dist., Tainan City
06-574-6988
www.wretch.cc/blog/guisky2001

Always Country Villa 歐維恩山莊
Replicating modern western buildings, surrounded by grass and woods, the villa is a perfect place for couples to take their wedding pictures. At the Villa, you can not only grab fish and shrimps, but also see many kinds of wild birds.

85, Shatian, Yujing Dist., Tainan City
06-574-7722  0938-681622
www.owais.com.tw

Travel

Tainan Tourism Bureau
06-390-1175
tour.tainan.gov.tw/E/

Taiwan Tourism Bureau
02-2349-1300
eng.taiwan.net.tw

Information for Foreigners in Taiwan
886-800-024-111

Traffic

Bus Route Stop Information
3384 tainan.gov.tw

Taiwan High Speed Rail
4906-3000

Tainan Station
0800-765-888
service.tra.gov.tw/taitain
Handy Directories

Tainan Tour Taxi
Phone: 0921-9999
Website: www.foreigner.tainan.gov.tw

Taiwan Taxi
Phone: 55688
Website: www.taiwantaxi.com.tw

Cheng Kung Taxi
Phone: 06-274-9999, 275-9999
Website: www.chtaxi-rental.com.tw

Ubus
Phone: 0800-241560
Website: www.ubus.com.tw

Ho Hsin Bus
Phone: 0800-982377
Website: www.ubus.com.tw

Hospitals

National Cheng Kung University Hospital
Phone: 06-235-3535
Website: www.bosp.ncku.edu.tw/eckn/english

Chi Mei Medical Center
Phone: 06-281-2811
Website: www.chimei.org.tw

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