

89 發·現·臺·北
DISCOVER TAIPEI

Dt

MAY / JUN. BIMONTHLY 2012



Taipei and the fragrance of tea

How to Recognise Good Tea

Your Guide to Taipei's Heritage Tea Shops

Savoring the Aesthetics of Taipei's Humanistic Tea Arts

Walking amid the Fragrance of Tea in the Hills of Maokong





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Dear readers,

Thank you very much for taking the time to read *Discover Taipei*. This English-language bimonthly magazine has been published since 1998. We mean to introduce Taipei to both long-term foreign residents and short-term visitors from all over the world. To help us meet your needs and better serve you, we hope that you can take the time to fill out the following questionnaire and send it back to us (no postage necessary). Your opinions are much appreciated. Please don't hesitate to tell us what you think so that we can improve our magazine.

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- d. What do you think of *Discover Taipei's* printing quality?
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Taipei and the Fragrance of Tea

It's early summer, and up in the plantations in the hills around Taipei, and around teahouses in the city, the fresh and elegant aroma of young tea leaf is in the air. Taiwan's spring tea is now harvested and ready to drink.


To reflect this, our theme this issue is "Taipei and the Fragrance of Tea," and inside local tea experts show the best way to select and brew tea. We also introduce several heritage tea shops and cultured teahouses, all well worth visiting while exploring the world of Taipei's unique tea culture.

In our Taipei New Images section we unveil four newly mapped-out nature trails, and introduce the Taipei Tourist Audio Guide online service, which allows you to jump online anytime to enjoy the city's abundant natural charms. In our In-Depth City Culture Exploration section we introduce excursions (specially aimed at the foreign visitor) exploring the beauty of tea utensils and delving into the secrets of the tea arts and culture.

If you enjoy the fun and entertainment that comes with a visit to a well thought-out theme restaurant, you'll no doubt be thrilled with our introduction of four highly original eateries in our Taipei's Best Foods & Gifts section. The themes: music and magic, traditional puppet theater, *Lord of the Rings* and, believe it or not, toilets. At any of these places, your dining experience will be a feast for all your senses, and not just your taste buds.

It's now early summer, and the weather is sunny but not yet sizzling hot: perfect weather for heading into the hills. In our Mapping the Taipei Lifestyle gallery we take readers on a journey into the Maokong area, savoring the green mountains and mountain-grown tea, combining culture, good food, fine tea, and wonderful natural scenery in a day-outing you'll long remember. Among the other colorful local early-summer experiences you'll want to be a part of are the 2012 Taipei International Jazz Season, Africa Fashion Show and Culture Exhibition, Wenshan Tea and Bamboo Shoot Folk Culture Festival, and Taipei International Dragon Boat Championship.

The annual Young Designers' Exhibition, a celebration of the best local design talent, will hit the stage on May 18th. In *The Taipei Quest – World Design Capital* we specially introduce the competitors, all design-program students on the verge of graduation. Their creativity heads off in all sorts of unexpected directions, often with startling effect. We also visit three well-known Taipei design universities, exploring the unique approaches to teaching which distinguish them.

So it's time to head out, follow the fragrance of fine spring tea, and savor the elegance and beauty of tea culture—the Taipei way. 



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Taipei City Government

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If you have any suggestions, please do
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1



How to Recognise Good Tea

Taiwan's teas are wonderful, fragrant and refreshing and have a taste that lingers on the palate. Their worldwide reputation is well deserved. Taiwan, at around 25 degrees north latitude, lies in the world's main tea-growing belt, and this, together with the island's warm and humid climate and its year-round rainfall, means wild tea bushes have always grown in abundance here.

In Taiwan tea is harvested throughout the year, and each season's different climate creates a tea with a different taste. Spring tea (harvested March~May) has a more pronounced sweetness, and is rich in amino acids. Representative spring teas are Taipei's Wenshan Pouchong (文山包種) and High Mountain Oolong (高山烏龍), along with Bilouchun (碧螺春) from Sanxia (三峽) in New Taipei City (新北市). Summer (June~August) is the season for black tea. During this time epicatechin content is high, and the taste is especially rich. A representative variety is Taiwan Tea No. 18 (Red Jade; 臺茶18號; 紅玉紅茶). The autumn/winter tea season begins

after October, and harvesting times depend on altitude. The texture is thicker than that of spring tea, and there is a hint of honey sweetness. At this time Tieguanyin or Iron Goddess (鐵觀音) is at its most flavorful.

“Drinking tea is an indulgence, and whether a tea is ‘good’ or not is very much a subjective feeling,” says Wang Duankai (王端鎧), former chairman of the Taipei Tea Merchants Association (臺北市茶商業同業公會). “Basically, however, all teas in Taiwan have a pleasant aftertaste.” Factors behind the successful cultivation of a fine Taiwan tea include soil with a moderate pH, and a suitable climate including plenty of high-mountain fog. This diffuses the light, allowing the leaf to concentrate more amino acids and substances that add fragrance to the tea, leading to sweetness and a more pronounced and distinctive personality.

A number of special varieties in Taiwan that have a particularly delicate flavor and a soft, complex texture, and can only be grown here. Transplant them

outside Taiwan and they either cannot survive or else they mutate. A prime example is Qingxin Oolong (青心烏龍). The Wenshan Pouchong tea grown around Taipei in Nangang (南港), Shiding (石碇), and Pinglin (坪林), as well as Alishan high mountain tea (阿里山高山茶), both belong to this variety. “Most important,” says Wang, “are Taiwan’s sophisticated production techniques, which competitors cannot match. This is the key to our winning tea product.”

Although the qualities that make up a fine tea vary depending on the individual, there are still some tricks of the trade that will help you ensure you have selected a truly good quality tea. Wang uses Oolong, Biluochun, and Pouchong to illustrate. First, the shape must be attractive. Oolong leaf has a rounded shape; the other two varieties are cable-like strips. No matter which tea you choose, check to ensure that the leaf-body structure is tight, the leaf has weight and substance, and it has an emerald-green color. All these are indications that the plantation has taken care in production.

Second is the quality of the tea’s fragrance. Oolong is richly textured, and Pouchong has a flowery elegance. Green-tea Biluochun has the subtle delicacy of fresh herbs. The fragrance should never be cloying; instead, it should have a natural elegance. While steeping the aroma should diffuse widely, and the fragrance remain even after steeping the leaves a number of times.

Finally the quality known as *shui xiu* (水秀, literally “water beauty,”) present in fine tea refers to the brightness and transparency of the brewed infusion, the warm moistness of the texture, and the pleasant aftertaste, which together relax both body and spirit. “It is only by grasping these principles that you can select tea leaf of good quality,” says Wang.



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Wang also suggests a simple brewing method: take a normal teapot or mug, add 8 grams of leaf and 500 cc of water at 95°C, and steep for 8 minutes. This will create a fine infusion. “For even more convenience,” he says, “buy tea bags containing leaf that has not been chopped, which also provides delicious tea that is easy to prepare.”

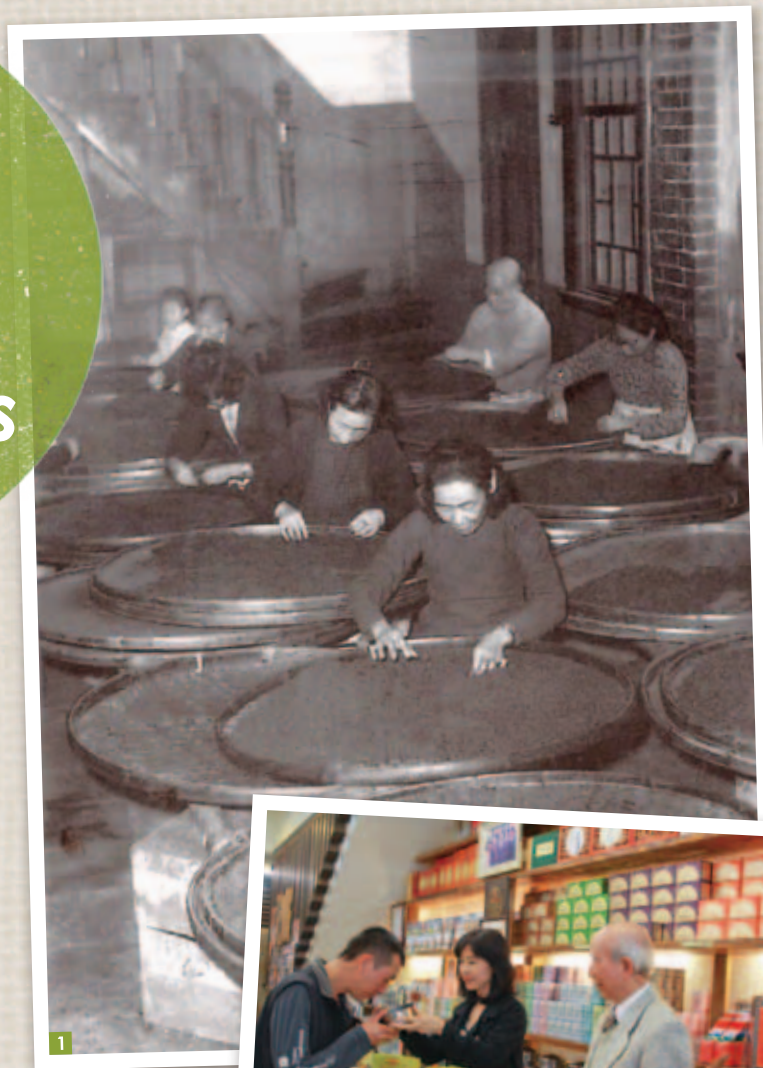
Taipei is home to some superb tea, and by following these pointers to finding teas with the finest fragrance and highest quality, you too can enjoy Taiwanese tea at its best. ☺

1. Taiwan’s high-mountain mist and fog, alkalinity of its earth, and suitable climate make it great for tea. (photo courtesy of Geow Yong Tea Hong)
2. Good Oolong leaf has a rounded shape, tight structure, and heft.
3. Biluochun and Pouchong leaf are like cable-like strips have an emerald-green color.
4. The different roasting methods used for different leaf types results in differing tea-liquid color.
- 5-6. Good tea is conveniently brewed using a mug with 8 grams of leaf or tea bags containing whole leaf.

✿
Your Guide to
**Taipei's
Heritage
Tea Shops**

Early in the 20th century, Taiwan was the world's premier exporter of tea, and the Dadaocheng (大稻埕) area in Taipei was the industry's key commercial center. In its heyday 200 tea enterprises were spread throughout the community, most along Guide Street (貴德街), Xining North Road (西寧北路), Yanping North Road (延平北路), Chongqing North Road (重慶北路), and Minsheng West Road (民生西路). Each year from March through October, during the separate spring, summer, and autumn harvest and processing seasons, women would fill the arcades of these enterprises, picking through tea leaf. The air of the district would be permeated with the leaf's perfume.

Today the Dadaocheng tea-industry boom is long over, but a number of the old-time enterprises remain. Scattered through the city, they preserve and pass on the character and the culture of the industry.



✿ **Fengpu Tea Co. -
Two Decades, Same Price**

On one occasion, when a Japanese customer came to buy tea at Fengpu Tea Co. (峰圃茶莊) with a 10-year-old price list in hand, he was pleasantly surprised to find the list was not at all out of date – the prices had not changed. “Old shops grow old by winning the customer's trust.” The company's 81-year-old chairman, Jiang Bingzhao (蔣炳照), points to the “One Price Store” (不二價商店) accreditation hanging on the wall, given to the shop by the government long ago. “We haven't once changed





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1. Early Dadaocheng was Taiwan's key tea distribution center.
- 2-3. The trust built up at Fengpu Tea Co. brings a notable number of Japanese customers; chairman Jiang Bingzhao says "We haven't changed our price list in 20 years."
4. The old-style packaging of the heritage shops features timeless *shanshui* imagery.
5. Wang Tea has a look much like it had when the doors opened 77 years ago.
6. Free *nanguan* music performances are given on the second floor at Wang Tea.
7. Wang Tea's Japanese-era baking room has been kept intact.

our price list in 20 years now," he says. This policy of honesty and reliability is also shown in the many works of calligraphy hanging on the walls, presented over the years by such acclaimed calligraphers – and loyal customers – as Yu Youren (于右任), Jiang Menglin (蔣夢麟), and Wang Yunwu (王雲五). These witnesses to history demonstrate how an old shop builds life-long relationships.

The business, established in Dadaocheng in 1922, had its own plantations in the early years. This was the first tea enterprise in Taiwan to produce teabags and to market them overseas. All its leaf is sourced from Taiwan's premier tea-producing regions, among them Alishan in Nantou County and the Wenshan District (文山區) in Taipei's hilly south. Its best-selling varieties with foreign customers are Pouchong (包種) and Dongding Oolong (凍頂烏龍). Fengpu's packaging emphasizes straightforward, honest simplicity. Fancy flourishes are eschewed in favour of an attractive *shanshui* (山水: mountain scenery) landscape painting presented to Fengpu many years ago by a key customer. The firm's packaged teas are consistently rated among Taipei's 10 best gift choices, and the firm itself has been rated among Taipei's best gift shops and its most representative stores.

✿ Wang Tea – Celebrating Tea Culture's Intimacy

Located beside Chaoyang Park (朝陽茶葉公園), the Wang Tea (有記名茶) Dadaocheng operation was opened in 1935. A place of venerable refinement, its Japanese-era baking room has been lovingly preserved, the over 40 oven cavities and many other old-style tea-roasting facilities are still in full use. In the display area at the front of the shop are charts and illustrations explaining the history of tea and the many leaf varieties. Guides explain the production process to visitors in Chinese or English. The pride and craftsmanship so central to the culture of producing tea is readily apparent here.

The shop continues to sell classic teas, yet at the same time is actively engaged in developing fresh, innovative tastes. The signature tea is Chichong Oolong (奇種烏龍), a charcoal-roasted Wenshan Pouchong. The roasting is done at a low temperature over an extended period, calming the flavor and adding rich texture. This

tea, which has hints of fruit and honey, is a favorite with old-time customers. Thanks to owner Wang Lianyuan (王連源), a man steeped in the scholar-gentleman ideals of the world of traditional tea production, great care and fastidious attention is brought to all Wang Tea offerings. Wang has transformed the 2nd-floor tea-selection room into a stage for *nanguan* (南管) performances, with free shows for visitors each Saturday 2 to 5 p.m. *Nanguan* (literally “southern pipes”) is a classical style of music originally from mainland China's Fujian (福建). “In the early days, most of Taiwan's tea companies were originally from Fujian,” says Wang, “and preserved their *nanguan* musical traditions. By building this stage I hope to reproduce a picture of the lifestyle of yesteryear, which will help people better understand the local tea culture.”

Wang is an avid advocate of “Drinking tea as part of life, and simplifying the brewing of tea.” He seeks to make his heritage business a place of history, art, and culture, a place of warm intimacy, and a place where people can fall in love with the local tea culture.

- 8-10. Geow Yong Tea Hong features a stylish space redefining and bringing new life to an old tea shop; the elegant packaging brings youthful vigor to the tea-drinking culture. (8,9 photo courtesy of Geow Yong Tea Hong)
- 11. Lin Hua Tai Tea Co. still measures and packs customers' orders with old-fashioned scales and weights.
- 12. The antique baking room in the rear at Lin Hua Tai Tea Co. sends out fresh tea fragrance each day.
- 13. Old shop unchanged from yesteryear, metal barrels with tea leaf for sale.

✿ Geow Yong Tea Hong – an Old Shop with a Culture of New Ideas

Geow Yong Tea Hong (峴陽茶行) was founded in the town of Lugang (鹿港) in Changhua County way back in 1842. Its Dadaocheng branch opened for business in 1957, with sixth-generation descendant Wang Duankai (王端鑑) in charge today. The shop adheres to the firm's long-standing “Three Roasts, Three Coolings” (三焙三退火) tea-roasting approach. The firm's Tieguan Yin (鐵觀音; Iron Goddess) tea, is a favorite among many European customers and also popular with customers in Southeast Asia. Care must be taken that this tea, which requires a heavy roasting, is not too intensely roasted and thus browned. On the other hand the roasting must also not be too light, which would allow a degree of astringency to remain and cause a taste and mouthfeel akin to coffee.

Wang has brought new life and new ideas to the venerable old business. In 2004 Geow Yong was moved to Changchun Road (長春路), and reopening in a more chic and stylish space that attractively complements the elegant packaging and designer tea implements. His idea is to bring a more youthful and metropolitan spirit to the tea-culture experience. “The essence of tea is Oriental and ancient,” he says, “and by blending in modern design elements deep meaning and symbolism





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of tea culture is in no way weakened.” In another move, in which he seeks a synthesis of tea culture, art, and the humanities, Wang has opened a display space for Taiwan tea-utensil designers on the second floor. Visit Geow Yong and savor the beauty of good design while also sampling the beauty of well-made tea.

✿ *Lin Hua Tai Tea Co. – Steadfast
Pride in Traditional Packaging*

Lin Hua Tai Tea Co. (林華泰茶行), opened in 1883, is one of the oldest and most respected names in Taipei's tea-industry. The interior of the century-old heritage building in which the company is housed still looks very much like it did in the past. Metal drums are filled with tea leaf, and customers' tea orders are measured with old-fashioned scales then packaged with metal shovels. This remains very much an old-style tea enterprise, with a carp pond in its central courtyard and an antique baking room.

The firm started as a tea grower and processor in Shengkeng (深坑), east of Taipei, and the owners decided later to set up shop in Dadaocheng. It has always had a reputation as a seller of quality goods at fair prices. The shop has long packaged its teas in simple plastic bags, and this down-to-earth approach has stood the

test of changing times and tastes, for it is the quality of the leaf that is important and its customers are invariably more than pleased. The head of the fourth generation, Lin Shiochwuan (林秀全), says the firm's reputation has spread far beyond the island's borders, and that a French musician and a Russian businessman have been among his recent foreign customers. He declares Taiwan's Dongding Oolong tea (凍頂烏龍茶) to be the best value for money; possessing a rich fragrance, firm texture, and sweet taste, and is especially popular with Japanese clientele. 12

Information

Fengpu Tea Co. 峰圃茶莊

Add: 86, Sec. 1, Hankou St. (漢口街一段86號)

Tel: (02) 2382-2922

Wang Tea 有記名茶

Add: 26, Lane 64, Sec. 2, Chongqing N. Rd. (重慶北路2段64巷26號)

Tel: (02) 2555-9164

Geow Yong Tea Hong 嶢陽茶行

Add: 14, Changchun Rd. (長春路14號)

Tel: (02) 2562-1999

Lin Hua Tai Tea Co. 林華泰茶行

Add: 193, Sec. 2, Chongqing N. Rd. (重慶北路2段193號)

Tel: (02) 2557-3506

Savoring the Aesthetics of Taipei's Humanistic Tea Arts

In Chinese culture, tea is prized as the “drink of the soul” and is a medium of culture. Chinese tea art integrates the floral arts, ceramic arts, poetry, and calligraphy to forge a gorgeous, elegant and humanistic art of living. The venerable history of Chinese tea culture has imbued it with broad learning and profound expertise. As early as the eighth century, the Tang Dynasty produced the *Classic of Tea* (茶經) instructing how to properly brew and drink tea with critical appreciation, and literati developed the classic tea party still practiced today. In Taipei, spaces dedicated to the art of tea are an indispensable aspect of the city's sophisticated cultural life. Let's explore a few places where, while drinking tea with critical appreciation, you can experience Chinese tea culture for yourself.



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1. Brew and savor tea in serene surroundings at the Taipei Lecture Hall.
2. The head of the lecture hall is Lin Kufang, a cultural commentator, musician, and Zen devotee.
3. Taipei Lecture Hall offers courses focused on life aesthetics and life exploration.
4. Whole Food Tea Experience has regular exhibits of artists' tea utensils and hand-crafted apparel.
5. Whole Food Tea Experience owner Hsieh Xiaoman teaches foreign visitors how to enjoy tea.



The Taipei Lecture Hall

Tucked away up on the third floor of famed heritage building Zhongshan Hall (中山堂), the Taipei Lecture Hall (臺北書院) is a superb example of historic structure revitalization. In ancient China, a lecture hall or academy was a traditional multifunctional educational institution in which, among other functions, lectures were given, books collected, and the sages worshiped. The institution originated during the Tang era, and flourished into later Song times.

Today's Taipei Lecture Hall adheres to ancient customs, with an emphasis on the finer aesthetics of life. The head of the lecture hall is Lin Kufang (林谷芳), a Zen master and musician. His title is *shanzhang* (山長), literally “mountain elder/superior,” or “master,” a term which came into usage for academy masters during the Song era. The academy draws equally on China's three great philosophical traditions—Confucianism, Buddhism, and Daoism. It was founded on the basis of the Confucian promotion of learning, its spatial arrangement is infused with the natural philosophy of Daoism, and its curriculum draws on the mental contemplation of life and spirituality developed in Zen Buddhism. The hall imbued with a Zen-style ambience, a spare and simple space punctuated with works of floral art and suffused with the fragrance of tea that calms both body and mind.

The Taipei Lecture Hall offers courses on “Calming the Body and Settling the Spirit” (安身立命之學), as well as courses on the tea arts, floral arts, calligraphy, and other topics related to life aesthetics. Also deserving mention is the hall's seasonal tea party, Chinese Tea and Music in Dialogue (茶與樂的對話), in which one tastes expertly brewed and presented teas of the season—spring, summer, autumn, winter—accompanied by music, drama, and dance performances that best match the character of the tea presented. Beyond presenting the opportunity to critically appreciate fine teas, this is a profound Chinese cultural experience; all you need to do is sign up.



Whole Food Tea Experience

The English name of this teahouse is Whole Food Tea Experience. In Chinese it is Xiao Man (小慢). Xiao (小) means “small,” and man (慢) means “slow.” Though small, Xiao Man offers plenty of food (or rather moisture) for the soul: “small and slow, just like the culture found along the city's quiet lanes and alleys.” The man (which means “graceful”) in Hsieh Xiaoman (謝小曼), the owner's name, is different from that used for the teahouse, and sure enough even her smile is graceful and gentle. This was Hsieh's home as a youngster, and she grew up with its old black and white tiles. Calligraphy on the subject of tea, handmade, natural cotton clothing, and rustic hand-crafted ceramics are



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among the simple touches that create a warm, comfortable, and natural atmosphere.

The “small and slow” teahouse invites guests to sit down and calm their soul while lingering over a cup of fine tea. Premium teas hand-picked by farmers and hand-roasted by masters are selected. The teahouse also does duty as an art space, with regular exhibits of works by two Japanese ceramic artists, and periodic exhibits highlight other Japanese artists, featuring clothing made of natural materials, floral arts (ikebana), etc. From June 24th to July 8th, wooden tea utensils designed for Chinese teas by artist Ryuji Mitani are being showcased.

The teahouse also offers a special “two teas, one dessert” simple tea-ceremony class. This is a perfect opportunity for a leisurely “small and slow” journey that you should not pass up, combining the tea ceremony and food made with the freshest seasonal ingredients

Wistaria Tea House

Wistaria Tea House (紫藤廬), on Xinsheng South Road (新生南路), was once the government-appointed home of David Chow (周德偉), a high official with the Ministry of Finance. Chow had studied in Europe, and was passionate about introducing Western liberal ideas to Taiwan. The residence became a key meeting venue for liberal-minded scholars in the 1950s, and in the 1970s served as a warm and welcoming second home for cultural figures and opposition political figures who supported the nascent Taiwan democracy movement. The politicians were referred to as *dangwai* (黨外), literally “outside the party,” the Kuomintang being the only legal party. In 1981 David Chow's youngest son, Chow Yu (周渝), changed the residence into a teahouse, choosing “Wistaria” for the name in honor of the three century-old Chinese wistaria vines in the grounds.

Owner Chow has a passion for the cultural arts, and Wistaria Tea House was Taiwan's first cultural teahouse fashioned as an arts salon. Wistaria served as the launch pad for a number of celebrated native painters, and has staged a constant stream of arts and culture events, tea culture exchanges, and idea forums over the years. A detailed menu of teas has been prepared, in Chinese, English, and Japanese, and there's a tasty and tasteful range of tea-cuisine (foods with tea as an important ingredient). At wisteria, guests enjoy fine tea and fine food while relaxing in the unique atmosphere of this heritage site.

One show you can catch, until June 3rd, is a display of tea utensils and painting and calligraphy works that Chow Yu has collected over the years. During the same period a number of old-style private-home tea parties will also be staged: this is a great opportunity for foreign visitors to experience what “old tea” (老茶) tastes like.





Lost Train Found

The English and Chinese names for this teahouse are different, but both are creations of beauty, each word carrying deep meaning. The English name, Lost Train Found, deliberately resembles the pronunciation of the characters used in the Chinese name, Long Cui Fang (龍翠坊). Owner Cai Yizhe (蔡奕哲) explains the intended symbolism: “In this world of illusions, we can each lose our conscience, the foundation of our soul. This explains ‘Lost.’ We each constantly strive to reform ourselves; this is ‘Train.’ And in the end we recover the souls we have lost (‘Found’).” Reservations are obligatory at the teahouse, as the owner is not always on the premises.

Cai was originally an engineer. He now applies his scientific training to the tea arts, and only selects teas that reach his strict standards and requirements. The organic teas used must have both government CAS certification and non-government MOA recognition. No pesticides, chemical fertilizers, or herbicides are used on the tea bushes. Nor is the land used to grow the tea over-cultivated. Only traditional tea-production techniques are utilized, which keeps alkaloids to a minimum, and allows the epicatechin and caffeine in the leaf to combine fully and become tea saponin. The caffeine is thus eliminated, along with any potential harmful effects.

Lush greenery greets visitors outside Lost Train Found, while inside guests are entertained with performances of ancient *qin* (琴) music from time to time. There are also small-scale exhibits showing the works of Taiwanese artists. At the moment you can enjoy photos of Taiwan's high mountains by Art Hueng (洪名炯).

Fast-paced Taipei can be a tiring place, so why not take a break, walk into the quiet and elegant surroundings of one of these tea-arts spaces, and let the taste and fragrance of fine tea carry you away to a place of peace and contentment. 🍵



Information

Taipei Lecture Hall 臺北書院

Add: 3F, 98 Yanping S. Rd. (延平南路98號3樓)

Tel: (02) 2311-2348

Website: www.tplecturehall.wordpress.com

Whole Food Tea Experience

小慢茶館

Add: 39, Lane 16, Taishun St. (泰順街16巷39號)

Tel: (02) 2365-0017

Website: www.wretch.cc/blog/hsiehxiaoman

Wistaria Tea House 紫藤廬

Add: 1, Lane 16, Sec. 3, Xincheng S. Rd.; near Heping E. Rd. (新生南路3段16巷1號; 近和平東路)

Tel: (02) 2363-7375

Website: www.wistariateahouse.com

Lost Train Found 龍翠坊

Add: 6F, 23, Lane 124, Songjiang Rd. (松江路124巷23號6樓)

Tel: (02) 2562-9542 (phone reservation required)

Website: tw.myblog.yahoo.com/tea-25629542

- 6. The three century-old Chinese wisteria outside Wistaria Tea House are still vigorous.
- 7-8. With the ambiance of an arts salon, Wistaria Tea House has all kinds of cultural-arts events, and has a tea menu in Chinese, English, and Japanese.
- 9. When it comes to tea, Lost Train Found owner Cai Yizhe has strict demands.
- 10-11. Lost Train Found will strike you as being a Shangri-La within the city.

Fresh Hiking Routes for the New Season — Four New Taipei Nature Trails

“ As May arrives in Taipei, Mother Nature bursts into bloom, painting Taipei anew with natural colors, while the duller colors of man-made landscapes fade into the background. It's time to get out and explore! Early this year the city's Public Works Department rolled out a group of four new mountain trails, with the aim of bringing the public into closer intimacy with the vitality of Taipei's forested areas. An overriding concern in the design of these routes was user safety. ”

Hushan Nature Trail – A Garden on the Edge of the City

The Hushan (Tiger Mountain) Nature Trail (虎山生態步道), near the busy Xinyi District (信義區) takes you to Songshan Cihui Temple (松山慈惠堂) and Zhenguang Zen Temple (真光禪寺), places of purity and meditation in the midst of a lush natural landscape. The path's new granite surface and attractive illustrated explanatory boards make the visitor feel as though they're traveling through a huge nature-education classroom. Stepping onto viewing platforms, play a game of hide-and-seek with Taipei 101, which appears and then quickly disappears into the morning mist once more. As the sun sets in the west, night-time Taipei comes twinkling to life, laid out at your feet like a carpet.



Cuishan Trail – Mountainsides and Rippling Waters

With a landscape reminiscent of a classical *shanshui* painting, Cuishan Trail (翠山步道) is on the slopes of Dalunwei Mountain (大崙尾山), above Neihu (內湖). Along the way enjoy a string of scenic sights that includes Daluntou Mountain (大崙頭山) and Baishi Lake (白石湖). The ridge is rich in beautiful trees such as the Chinese bayberry, blue Japanese oak, and red nanmu. Stand on the wide-open Cuishan Square (翠山廣場) and a grand mountain-and-stream panorama opens up before you. Cuishan Trail is comparatively challenging; brick paving at the beginning gives way to mud or broken stone – perfect conditions for those who love a good, healthy mountain hike.



Fengwei Trail – Pastoral Countryside

Fengwei Trail (風尾步道), fragrant with the air of fresh earth, has a rustic rural-village ambiance. The trail is located in the Shibafen Community (十八份社區) area in Beitou (北投), graced with the gurgling waters of Dakeng Stream (大坑溪). This is prime agricultural land, and through the air floats the aroma of tankan, an orange-like citrus. The area is dotted with the plots of citizens' allotments, forming a pleasing mosaic, and along the trail you can see a system of old irrigation channels. This rural idyll in the heart of a big city is a rare sight indeed!



Shuicheliao Trail – Walking among the Calla Lilies

Also in Beitou is Shuicheliao Trail (水車寮步道, the pretty name literally means “waterwheel hamlet”). The trail is accompanied by the sound of water bubbling and gurgling nearby, and later, fields of calla lilies complemented by bamboo forest growing on the mountainside above. A major part of this trail is in fact made up of embankments between fields; visitors wander the paths alongside the area's endless parade of flower growers, out inspecting their creations. Dwellings made of stone, a rare sight in Taiwan nowadays, can be seen from the trail. Old and showing their age, green plants creep over them, as Mother Nature slowly reclaims them, adding to the sense of timeless pastoral grace.

To aid visitors in discovering these latest additions to the City's network of hiking trails, the City Government has unveiled a new App, called GoHiking Taipei (台北親山步道通), which provides comprehensive background on the environments of the trails. The system's GPS and rescue-service functions ensure accuracy and peace of mind. Whether it's the thrill of a good climb or the calm meditation of the beauty of flowers, birds, and butterflies, these four new additions to Taipei's system of nature trails offers something for everyone. 📱

1. Hushan Nature Trail is near the Xinyi District, with viewing platforms offering great night views of Taipei 101.
2. Hushan Nature Trail has a new granite surface.
3. The wide-open Cuishan Square on Cuishan Trail.
4. The green tableau of Shuicheliao Trail, with calla-lily fields and mountainside bamboo forest.

Information

Taipei City Mountain Trails

Tel: (02) 2759-3001, ext. 3222 (Geotechnical Engineering Office, Public Works Department, Taipei City Government; 臺北市政府工務局大地工程處)

website: www.ed.taipei.gov.tw/gowalking

◆ Transportation:

Hushan (Tiger Mountain) Nature Trail

虎山生態步道

1. Take MRT Bannan Line to Houshanpi Station, and walk along Zhongpo S. Road (中坡南路) in the direction of Fude Street (福德街). Fude Street is reached in about 10 minutes, and the Cihui Temple trailhead is on Lane 251. Alternatively, take bus No. 207 or 263 to Fengtian Temple stop (奉天宮站), then walk along Fude Street Lane 221 to reach the Fengtian Temple trailhead.
2. Take bus 257, 263, 286 or Blue No. 10 to Fude Elementary School stop (福德國小站), then walk along Fude Street Lane 251 to reach the Cihui Temple trailhead.

Cuishan Trail 翠山步道

Take MRT Tamsui Line to Shilin Station, transfer to bus No. 255, and get off at Dalunwei Mountain stop (大崙尾山站); the entrance to the trail is close by.

Fengwei Trail 風尾步道

Take MRT Tamsui Line to Beitou Station, transfer to Small No. 9 bus, get off at Wuweilun stop (無尾崙站); the entrance to the trail is close by.

Shuicheliao Trail 水車寮步道

Take MRT Tamsui Line to Shipai Station and transfer to Small No. 8 bus, or to Beitou Station and transfer to Small No. 9 bus; get off at Zhuzihu Police Station stop (竹子湖派出所站), walk ahead 300 meters to the trailhead, beside Hufian Elementary School (湖田國小) parking lot.




The Taipei Tourist Audio Guide Online Service — A Handy Mobile Guide

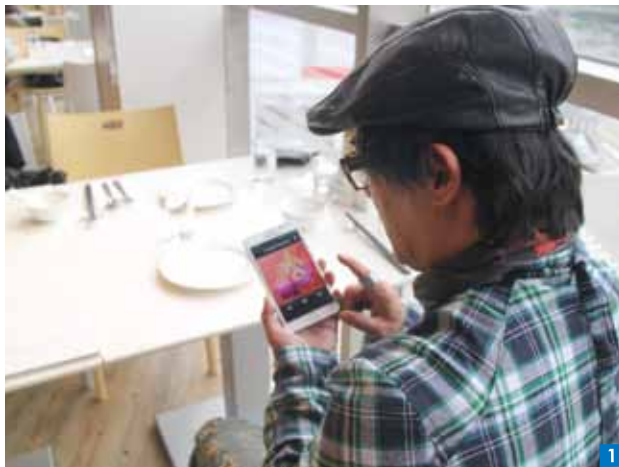
You know the situation: you're sight-seeing on your own, interested in learning a little about tourist attraction, but there's no guidebook and nobody is available to explain. Only being able to enjoy a sight at a surface level and often diminishes the experience.

However help is at hand. In late 2008 Taipei City's Department of Information and Tourism rolled out the Taipei Tourist Audio Guide (台北城市語音導覽) service to help independent travelers enjoy the city in greater depth. The guide is based on similar services developed in Rome, Chicago, Hong Kong, and other cities. A total of 41 audio-guide files have been created, each two minutes long and recorded by a specialist. The guide comes in four languages: Chinese, English, Japanese, and Korean. Thirty-seven tourist attractions are

introduced, with four types of tour itineraries exploring the city's most popular scenic draws, among them, the Beitou Library (北投圖書館), Ximending (西門町), the National Palace Museum (故宮博物院), and Longshan Temple (龍山寺).

With smart phones becoming ever more popular, a website intended for use in conjunction with mobile phones was unveiled in 2010. Connection is instantaneous for anyone with a mobile Internet device. It's like having your own personal guide following you around. This creative service, intimate and highly personalized, was given a "Creative Initiative" Extraordinary Performance Award (創意提案精進獎) in 2011 by the Taipei City Government.

For more in-depth information, visit www.taipeitruavel.net for greater detail on each tourist destination, along with such useful information as addresses, telephone numbers, hours of operation, ticket prices, transportation, and other attractions nearby. 



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Information

Taipei Tourist Audio Guide

台北城市語音導覽

Website: audioguide.taipeitruavel.net

Coming to Taipei — The 2012 JCI World Congress




After a wait of 29 years, the Junior Chamber International World Congress will once again be held in Taipei this year, staged by the Taipei City Government and Junior Chamber International Taipei (臺北市國際青年商會).

The Junior Chamber International (JCI) is a non-profit organization open to people 18 to 40. The JCI philosophy is to “seek excellence, and to be an example for the world to follow.” Members engage in business development, international exchange, community service, and other activities, and from this obtain independent entrepreneurial inspiration.

JCI Taipei has twice hosted the JCI World Congress, in 1972 and 1983. At the November 2010 world congress, held in Osaka, it was announced that after years of effort and preparation the Taipei chapter had once again won the right to host the event, in 2012. On October 27th last year Taipei City Mayor Hau Lungbin (郝龍斌) formally presented the Taipei city's flag to the representatives of Taipei JCI, who then traveled to Brussels to receive the host flag for the 2012 congress. The honor of serving as host for the gathering follows on the heels of the city's staging of such other important international events as the 2009 Taipei Deaflympics, 2010 Taipei Int'l Flora Expo, and Taipei World Design Expo 2011.

It is expected that between 8,000 and 10,000 JCI members from 129 countries will attend the 2012 congress. The 2012 mission: “Let the world come in, let Taiwan step forth.” It is hoped that the young people of Taiwan will take full advantage of this precious opportunity to engage in positive interchange with the best of the world's youthful talent, thus enhancing their international perspective.

“Through such international events,” says Mayor Hau, “the world gets a good look at Taiwan, and Taipei's international image and visibility is enhanced.” By staging “history's best ever JCI World Congress,” the “MIT” (Made in Taiwan) brand will be advanced around the globe. 

1. The philosophy of the Junior Chamber International Taipei is to “seek excellence, and to be an example for the world to follow.”
2. JCI Taipei members jump for joy upon learning they had won the right to host the 2012 JCI World Congress.

Information

2012 JCI World Congress Taipei/Taiwan
2012 年國際青年商會 臺北世界大會

Time: Nov. 18~23

Tel: (02) 2506-7373

Website: www.jciwc2012taipei.org



Enjoying the Beauty of Tea Utensils

The ancients of China were fastidious about tea etiquette and ritual. The drinking of tea was looked on as an art form. At any formal tea repast, specific utensils were *de rigueur* – for placement, preparation, partition, drinking, and cleaning. A special brazier and water container were also required. A total of 24 special items were required in all for the tea ceremony (茶席). Host and guests would interact in a refined and elegant process involving decoction of the tea, admiration of the tea, and appreciation of the tea utensils.

The tea cups of the Tang Dynasty were comparatively simple and unadorned. In the Song Dynasty the practice of the tea contest (鬥茶; literally “tea fight”) flourished, which was a competition in judging the color of the brewed tea, the “liquid flower” (湯花), meaning the floweriness of the foam that bubbled up when one pours the tea, and the taste. Emphasis was placed on the color of the utensils too: the color of the tea cups had to either match the color of the tea, or create a bright and vivid contrast.

During the Ming and Qing dynasties the tea brewing process was simplified. As a result, tea utensils were also simplified. However, even greater emphasis was paid to the pot and bowls. For example, during the Ming Dynasty even though tea utensils were simplified and streamlined, more handles and pot grips were added. Utensils in various novel shapes were also introduced, including teapots with heightened or flattened bodies. Decorative designs



1. Tang Dynasty tea bowls were comparatively simple and unadorned, brightening the hue of the tea liquid.
2. The color of Song Dynasty tea bowls was deeper, to strongly contrast with the tea liquid's color.
3. Blue-and-white porcelain gaiwan from the Qing Dynasty (photo by Liu Qinglong; 劉慶隆).
4. The tea culture promotes “tea setting” aesthetics and tea utensil creativity.
5. Silver teapots have silver ions that deodorize and reduce the impact of off-flavor components that accumulate with time.
6. Taiwan tea experts invented the *yunbei* or “uniform cup” and the high/low double cup, strong steps forward for the tea arts.



with birds and flowers came to dominate. In the Qing Dynasty greater emphasis came to be placed on the elegance of tea utensils, with *gaiwan cha* or “covered bowl tea” (蓋碗茶) coming to the fore. The *gaiwan*, or covered bowl, consists of three parts: saucer, bowl, and lid. The most common decorative designs were classic Chinese *shanshui* images and bird-and-flower imagery, many from the hand of famed painters, adding extra aesthetic value to the piece.



Tea Utensil Materials

On display at the Taipei teahouse Lost Train Found is owner Cai Yizhe's extensive collection of valuable tea utensils. He says that the different materials used in tea utensils, and their different shapes, make them suitable for different teas. An example is pottery, which is soft and low in density. It must be glazed in order to hold liquid. Utensils that have a natural glaze or have been finished in a firewood kiln (where natural ash covers the piece) are best, because chemical glazes can leach harmful substances into the tea when heated. Synthetic-glaze containers should be used as decorative items such as vases, rather than to hold foods or beverages.

Porcelain teapots have a higher density, so will absorb less of the flavor of the tea brewed. However, because such utensils are less breathable, they are not suitable for the steeping of tender, young green tea, to avoid negatively affecting its delicate taste. Lacquer utensils are not appropriate for tea leaves that need a high temperature to release the flavor of the tea; they are only suited for green tea brewed at a cool temperature.

Since ancient times, metal utensils of gold and silver have been used to indicate wealth and social position. Silver teapots are especially good for brewing Pu'er (普洱) tea, as they soften the sharp character of the tea. Silver ions are also effective in reducing the impact of off-flavor components that accumulate with time, because of their deodorizing function. However, when using containers made of other metals for tea, such as copper, iron, and tin, it is difficult to avoid the introduction of a metallic taste. These are better suited for boiling water.



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Stone utensils will release minerals in small amounts, bringing diversity to the taste of a tea. Suitable for all tea-leaf types, these are much appreciated by tea aficionados. Using bone china to brew tea brings suppleness to the flavor, and brings a pleasant aftertaste that comes in gentle ripples.

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Taiwan's Flourishing Tea Arts, Driving Tea Utensil Innovation

“The people of Taiwan love tea,” says Cai Yizhe, “and it was in the 1980s that the tea culture was developed. In recent years the art of the tea ceremony and in the creation of new styles of tea utensils has had a deep impact on the tea culture in Taiwan and mainland China.” Cai says that in Taiwan's past the trend of drinking fine tea was an activity enjoyed by the elite, and a fine tea-utensil collection symbolized social status. The result was that many made mistakes when searching for old tea utensils, choosing old wine cups, vinegar pots, and rice bowls, opening themselves to ridicule.



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Later, Taiwanese tea aficionados invented the *yunbei* or “uniform cup” (勻杯). This was a large cup into which the tea brewed from several steepings was poured; the resulting blend creating a uniformity of flavor. Another invention was the high/low double

cup (高矮雙杯), with the “high” cup used for smelling the fragrance, and the “low” one for tasting the infusion. Tea aroma and tea taste are considered of equal importance, and to enable their separate enjoyment was a big step forward in the tea arts.

Many Taiwanese artists have also taken to using natural materials to create tea utensils. Chen Qinan (陳啓南) uses rocks and minerals to create unique tea utensils fired with firewood and salt. Tian Chengtai (田承泰) uses Taiwanese clay ore as his base material, and uses wood-fired ash as a natural glaze. Firing his items at the high temperature of 1,280 degrees in a wood-fired kiln, the tea not only pours smoothly, but the tea pot has an elegant appearance that compares well with older teapots. Other stars from within Taiwan’s current crop of exceptional tea-utensil creators are Tsai Hsiaofang (蔡曉芳), Tsai Jungyu (蔡榮祐), Chiang Yuting (江有庭), and Zhang Geming (章格銘).

“There was another type of tea utensil from the 1980s that many Taiwan collectors especially liked,” says Cai. “This is the Yixing ‘zisha teapot,’ (宜興紫砂陶) also called the ‘purple clay teapot.’ The colors and hues are elegant, the surface texture smooth, flawless, and shiny. Because there is no need for glaze, the literati love to add lettering, painting, and inscriptions, greatly enhancing their collectability.”

“When examining and appreciating teapots,” says Cai, take the pot in your hands and get a feel for it—the gloss, the tactile sensation, the center of gravity, whether it has an elegant and graceful bearing when you move it about. Check the luster and gloss of the tea you make with it, and whether it adds elegance and harmony to the tea. Also check to make sure the liquid is not too bright (which may indicate leaching from a chemical glaze).



The Beauty of Zisha Teapots

In Taipei, if you are looking for a first-hand look at the beauty of tea utensils, head to the National Palace Museum to admire the rare collection of Northern and Southern Song Dynasty (南北宋) tea cups and the tea utensils of the Qing Dynasty royal house. Or visit the various tea arts spaces in the city where owners have placed their private collections on display. If interested in Yixing zisha teapots, the most extensive local collection is found in Maokong (貓空) at the Three Stone Teapot Museum (三墩石茶壺博物館). On display here is the



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personal collection of curator Zhang Kunhong's (張坤鴻) family over the years, featuring over a hundred antique teapots from the Ming and Qing dynasties, along with teapots created in the early years of the Republic of China by seven great masters.

Zhang's passion for collecting the Yixing zisha teapots goes back 30 years. "zisha teapots best bring out a tea's fragrance and finish," he says. Though the zisha teapot has no air hole, it has high permeability. It can absorb impurities in the tea, leaving behind a fragrance that is intact and pure, and is best suited for Tieguanyin and Oolong teas. For good reason, this type of teapot is held in great favor by tea experts. There are two keys to appreciating zisha teapots, according to Zhang: material and age. "Use a magnifying glass and you can see the mica and other minerals unique to the purple clay. The color and crystal sparkle are spread evenly. The best pots are 30 years or more in age."

- 7. The literati love to add lettering, painting, and inscriptions to Yixing purple-clay teapots, greatly enhancing their collectibility.
- 8. Artist Chen Qinan uses geomaterials to create unique tea utensils fired with firewood and salt.
- 9-10. The National Palace Museum has a permanent exhibition on ceramics; this saucer is from the famed Ding Kiln (定窯) of the Northern Song period. A black-glaze item from the Jian Kiln (建窯) of the Northern Song Dynasty.
- 11-12. Teapots from the early years of the Republic of China by seven great masters, at Three Stone Teapot Museum.
- 13-14. On display at Three Stone Teapot Museum is the personal collection of curator Zhang Kunhong, with over 100 purple-clay teapots.

Zhang says that "In order for the Yixing zisha teapot to make the best tea, it should be repeatedly 'washed' with tea, inside and out, over a long period, slowly building up a tea flavor layer by layer. You'll then find that an aromatic pot of tea can be brewed even with the amount of tealeaves reduced."

Tea utensils and the tea arts can be seen as ancient poetry in material form, and though modern tea culture has added new elements, the tea-drinking experience is steeped in history, and brings you back to the "original" taste. Enjoy the journey. 🍵

Information

The Magic of Kneaded Clay—A History of Chinese Ceramics 搏泥幻化—中國歷代陶瓷展

Venue: National Palace Museum, Main Hall, Galleries 201, 205, 207 (國立故宮博物院 正館201、205、207陳列室)

Add: 221, Sec. 2, Zhishan Rd. (至善路2段221號)

Tel: (02) 2882-2021

Museum Hours: Daily 08:30~18:30; extended hours Sat, 18:30~20:30, with free entry

Website: www.npm.gov.tw

Three Stone Teapot Museum 三墩石茶壺博物館

Add: 36, Lane 34, Sec. 3, Zhinan Rd. (指南路3段34巷36號)

Tel: (02) 2938-6177



Theme Restaurants to Delight Both the Eyes and Taste Buds

The Taipei culinary scene boasts many fine dining options, but for something rather different, try one of its clever theme restaurants, where fine food is complimented by a trip out of the "real world," and a feast of the palate is matched with a rich and entertaining feast for the other senses too.

Déjà Vu – A Fantasy of Music and Magic

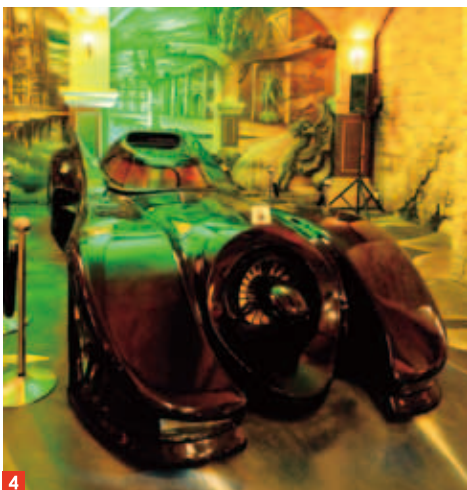
When good food and magic are brought together, what kinds of happy surprises are in store for diners? Taiwanese music star Jay Chou (周杰倫), who himself enjoys dabbling in magic, and Taiwan's best-known magician, Lu "Louis" Chen (劉謙), have taken an old winery and transformed it into Déjà Vu (Déjà Vu音樂魔幻餐廳; the full Chinese name translates as "Déjà Vu Music and Magic Restaurant"). Antique tables and chairs over a century old grace the spacious, high-

ceilinged venue, along with an antique piano and other items. The walls are covered in paintings, and the impression is of being in a European castle, and of dining in an aristocratic abode during the Middle Ages. In the entrance area and in various corners are favorite items from Jay Chou's own collection, such as a motorcycle and a facsimile of the Batmobile. These many design flourishes create a realm of fantasy.

The menu features creative continental European cuisine. Among the most popular choices is the Spanish paella. It's loaded with tasty fresh-from-the-sea

goodness, saffron, and long-grain rice. Each bite is perfectly seasoned and full of the rich flavors of the ocean. Another signature dish, the beef baked with rose salt brick, is prepared with Himalayan salt brick. The bricks are baked in an oven at a high temperature, and the heat radiating from them is used to dry-roast slices of Angus beef. The beef's abundant juices, with the added natural saltiness from the bricks, ensures a delectable taste.

To make this place extra-special, while tucking into first-rate food, diners also enjoy tableside magic and music performances. On Friday, Saturday, and Sunday evenings there are also big magic shows on stage, complete with audience interaction. Whenever you go, you'll enjoy a magical feast of the senses.



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1. Déjà Vu has many antique furnishings and movie props, creating a realm of fantasy.
2. At Déjà Vu, enjoy good food as well as mesmerizing magic shows.
3. A new Déjà Vu dish is beef baked with rose salt brick.
4. A Batmobile facsimile, from the collection of the owner, pop singer Jay Chou.
- 5-6. At See-Join Puppet Theater Restaurant, after meals the owner teaches patrons simple puppet-handling techniques; the fare here is Taiwan home-cooking standards.
7. Diners can also become instant performers and give stage shows.

See-Join Puppet Theater Restaurant –The Joy of Puppet Shows



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Amidst bright and colorful backgrounds, and to the accompaniment of resplendent music, colorful lighting effects, and the sound and fury of artillery, masterfully controlled puppet protagonists at this unique restaurant engage in acts of heroism, displaying "ten thousand rays of golden light, a thousand gusts of auspicious wind" (金光萬道、瑞氣千條). See-Join Puppet Theater Restaurant features Taiwan's unique "golden light" (Jinguang) puppetry (金光布袋戲).

Diners at See-Join sit at traditional low tables on long benches, amidst cabinets stuffed with a variety of glove puppets, for a vivid taste of the Taiwan of yesteryear.

The menu features many Taiwan home-cooking standards, among them roast boneless chicken steak, house-special bean curd, and Peking pork chop (京都排骨). Match these with some cold Taiwan Beer and it's just like watching an outdoor puppet show by a traveling troupe in the Taiwanese countryside.

Nicholas Rodgers, the Deputy Representative Director of the Economic & Policy Section at the Australian Commerce and Industry Office in Taipei, says that the first time he watched a Jinguang puppet show he was thrilled with the lively and exciting theatricality, the flashing light sabers and pulsating sound effects, together creating vivid drama. Foreign guests are also entertained by the strong Taiwanese character of the restaurant, finding it a grand place to experience the local culture.

After each show comes a special treat, when the restaurant owner teaches diners some simple techniques for handling the puppets, and invites guests on stage for impromptu performances. The plot features a delightful mix of Mandarin Chinese, Taiwanese, and English, and those watching cannot help but smile, making a perfect ending to an evening of puppets and fine food.

Modern Toilet Restaurant – A Place Flushed with Humor

What kind of spoof could beat a restaurant that's also a giant bathroom? The Modern Toilet Restaurant (便所主題餐廳) in Ximending (西門町) uses colorful crockery and cutlery in the shape of bathroom items, and has given its foods very odd names. Many tourists have heard of the place and come to check things out.

The restaurant's design is like a washroom. Walls are covered in multi-colored tiling, showerheads, and modeled eating utensils, adding a sense of fun to the dining experience. Bathtubs and sinks serve as tables, and toilets with painted lids are used as chairs. Every so often the special-effects sound of water being drained from a tub is heard. The layout is realistic, and brimming with entertaining silliness.

The color and texture of the foods are specially chosen to make diners think of things they'd encounter in a real bathroom, featuring many soft foods such as curries, a milk hotpot, and soft ice cream. Meals come in colored toilet bowls of different shapes, inevitably producing smiles and laughs. Young folk especially like the many soft ice cream, hard ice cream, and shaved ice selections;

the popular strawberry shaved ice has special toppings and comes in startling portions. Want a beverage? Help yourself – from a portable urinal shaped just like the real thing. Humor and creativity flow freely at Modern Toilet Restaurant, giving diners a relaxing, laugh-filled break from the stresses of real life.



Dream of Hobbiton – Enter the world of *Lord of the Rings*

The owner of Dream of Hobbiton (夢見哈比屯) is an avid collector of *Lord of the Rings* movie props, and has named his restaurant after a town in which Hobbits from the *Lord of the Rings* book trilogy lived. His dream in creating this five-storey dining spot, which has a different theme on each level, was to recreate the happy life of the Hobbits in the real world, together with their enjoyment of good food and good drink.



The restaurant is furnished with more than 10 discontinued *Lord of the Rings* movie-prop reproductions on a 1:1 scale, and customers are free to play with them. Try out a character mask, a broken sword, a "sword of light," a helmet from a limited edition of 3,000, a Gandolf sword from a limited edition of 1,000, or – the pièce de résistance – a ring with engraved wording that shines. There were only 2,500 of these sold worldwide. For fans of the trilogy, this is a wonderful place where the *Lord of the Rings* world is made real.

On the menu are selections from many national cuisines. One of the signature offerings is the quesadilla, a Mexican standard, plump with cheese and chicken. Another fine selection is the chimichanga, another Mexican treat that is fried, locking in its flavors. A special combination selection features an Italian recipe (pasta with bacon and cream sauce) with Thai pepper chicken, allowing you to enjoy the cuisines of two nations in one sitting. Another fine choice is the cod fish tower, a five-level creation featuring sweet-potato puree, cheese and cod, with pine nuts sprinkled on top – a multi-story luxury tower of flavor.

If you're a costume play aficionado, don't miss the big annual Halloween costume party. Dress up in your favorite fancy-dress, and enjoy the world of the Hobbits! 🍷

8. Many foreign tourists come to Modern Toilet Restaurant to check out the fun.
- 9-10. Modern Toilet Restaurant's food is presented in fun, colorful utensils shaped like bathroom items, drawing laughs; the strawberry shaved ice has colorful toppings and startlingly large portions.
11. Dream of Hobbiton's quesadillas are plump with ingredients; the frying creates a fragrant, delectable crispiness.
12. Dream of Hobbiton is furnished with numerous discontinued *Lord of the Rings* movie-prop reproductions, on a 1:1 scale, which customers are free to have fun with.

Information

Déjà Vu 音樂魔幻餐廳

Add: 1, Sec. 1, Bade Rd.; 4A central Building, Huashan 1914 Creative Park (八德路1段1號; 華山文創園區中4A館)

Tel: (02) 2396-8296

Performance Times: Music show 19:00~19:30, tableside magic 19:30~20:00 (large stage magic show Fri/Sat/Sun), magic bar show 22:00~24:00

See-Join Puppet Theater Restaurant

敘舊布袋戲園

Add: 2, Alley 16, Lane 41, Sec. 2, Nanjing E. Rd. (南京東路2段41巷16弄2號)

Tel: (02) 2523-1118

Dining/performance reservations required for groups of 10 or more

Modern Toilet Restaurant (Ximending branch) 便所主題餐廳 (西門町店)

Add: 2F, 7, Lane 50, Xining S. Rd. (西寧南路50巷7號2樓)

Tel: (02) 2311-8822

Dream of Hobbiton 夢見哈比屯

Add: 7-2, Lane 11, Sec. 2, Zhongshan N. Rd. (中山北路2段11巷7之2號)

Tel: (02) 2581-0826



Taiwan Tea A Chic, Creative Gift

Taipei is home to many venerable old tea shops, and down the city's lanes and alleys are many tea salons where the tea arts are taken very seriously. These enterprises offer fashionable gift items highlighting premium leaf produced in Taiwan, with imaginative packaging designs that blend Chinese classicism and modern aesthetics. Taiwan tea makes for a wonderful gift idea that captures the local cultural character.



Zenique – Organic Is a Philosophy

Established in 2006, Zenique (小茶栽堂) esteems natural farming methods, its core value being "Respect for nature, and innovative design."

Naturally farmed tea is cultivated without the use of growth hormones or chemicals, with a single application of organic fertilizer at the end of each year. The leaf grows in its own time, and is allowed to fully mature before harvesting. Most tea leaf has a somewhat light essence or character, and steeping for any length of time results in an astringent taste. Naturally farmed leaf, however uses no pesticides during cultivation, and attracts feeding leafhoppers; the saliva left from their chewing results in tea leaf with a natural honey-like sweetness after fermentation, and a tea rich in pectin, featuring a warm silkiness.

In addition to the quality guarantee that its use of organic high-mountain tea represents, Zenique products also feature original packaging that has won both Japan's Good Design Award and Germany's iF Design Award. This year, to bring



in the Year of the Dragon, it has unveiled a special-edition series of gift boxes called "Le dragon d'or" (畫龍點金), inspired by the Chinese imperial five-claw dragon, representing the dignity and demeanor of the monarchy.

Recently Zenique has introduced macarons, canelés de Bordeaux, and other sweet French treats to its list of food items, expanding on its "tea salon" concept.



smith&hsu – A Modern Teahouse Where East and West Meet



Another teahouse with a contemporary cultural atmosphere, smith&hsu opened its doors in 2007. The founder, Hsu Tienchang (許天璋), seeks to create a dialogue between the tea cultures of the East and West, creating an iconoclastic space for tea drinking with a unique blend of architectural and design influences.

Hsu says that the idea of producing a contemporary teahouse where East and West would cohabit came to him while traveling in another of the world's great tea-drinking lands, England. He chose two of the most common surnames seen in the West and East – Smith and his own surname, Hsu – to symbolize how tea is an important aspect of everyday life in different cultures.

The wide-ranging selection on display at smith&hsu means tables that are colorful and busy. There are teas from all the corners of the globe. For example, in the popular "2012 World Tea Journey Tea Sack" (2012世界茶旅茶麻袋) you'll find TGFP1 black tea from Assam, which has a malt fragrance, Countess Grey Citrus, with a strong bergamot fragrance, Dongding Oolong (凍頂烏龍茶) from Dongding Mountain (凍頂山) in Taiwan's Lugu Township (鹿谷鄉), Nantou County, as well as two smith&hsu blends, a blackberry and rose hip tea and the Herbal Evening Blend (晚安花草茶).

In addition to its teas and refreshments, smith&hsu has also developed a line of teaware. Its "Inclined Handle Ceramic Series" (斜把陶瓷系列) has teapots and cups with oval-shaped handles that are slanted downwards for better ergonomics. The rounded body of the items, and their shiny and moist gloss, give them a simple elegance.

1. Zenique's Teapot Travel Set, winner of a 2012 iF Design Award.
2. Zenique's French-style macarons with its organic tea is a distinctive taste pairing.
3. Zenique's special-edition series of Le dragon d'or gift boxes.
4. At smith&hsu is a space of highly cultured design, and teas from East and West.
- 5-6. The popular smith&hsu 2012 World Tea Journey Tea Sack has premium teas from around the world. The new spring Oolong gift boxes are fresh on the market. The Inclined Handle Ceramic Series features cultured contemporary aesthetics.

Information

Zenique (Da'an flagship store)

小茶栽堂 (大安旗艦店)

Add: 29, Lane 270, Sec. 1, Dunhua S. Rd.
(敦化南路1段270巷29號)

Tel: (02) 8772-8589

Website: www.zenique.net

smith&hsu (Nanjing E. Rd. store 南京東路店)

Add: 1-2F, 21, Sec. 1, Nanjing E. Rd.
(南京東路1段21號1-2樓)

Tel: (02) 2562-5565

Website: www.smithandhsu.com



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CHA CHA THÉ – A Modern Interpretation of Classical Tea Culture

Located down an alley off Fuxing South Road (復興南路), CHA CHA THÉ (采采食茶文化) features French windows, a collection of antiques, vintage-looking oak, and simple, unadorned stone. This all adds up to space of modern chic with flourishes of classical Chinese style. Atop the tables are specially crafted tea sets that reflect the ancient Chinese worldview of a round Heaven and a square Earth (天圓地方). The walls of stacked tea brick further define the character of CHA CHA THÉ, as does the tea fragrance that infuses the air.

CHA CHA THÉ was founded by well-known Taiwan clothing designer Wang Chen Tsaihsia (王陳彩霞), creator of the luxury fashion house Shiatzy Chen (夏姿·陳). The term "cha cha" (采采) is taken from a poem in the Chinese *Classic of Poetry* (詩經), and was chosen "to symbolize Chinese culture's beauty and the close relationship between tea and courtesy in the Chinese culture."

Founder's roots in the world of fashion are on display everywhere, in a fusion of modern aesthetics with the

classicism of the Chinese world of tea. With the "Four Great Teas of Taiwan Series" (臺灣四大茗茶系列), for example, the teas are presented in a small, delicate work of porcelain or in a silk-covered box with an imprint of a Chinese ink painting. The four "great teas" are Alishan Oolong, Wenshan Pouchong, Dongding Oolong, and Oriental Beauty.

CHA CHA THÉ also presents an array of light food treats that prove subtle, welcome company for its tea selections. There are four types of bite-sized pineapple cake – original flavor, egg yolk, cranberry, and walnut – made with luscious Taiwan pineapple. There are also tasty almond nougats and chewy sweets featuring agar with walnut. All make sophisticated gift items, and all are packed with the genuine taste of Taiwan.



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Yu Lin Xin Tea Garden – a Journey through Taiwanese Tea Culture

At Yu Lin Xin Tea Garden (御林芯), tea, food, and tea implements are seen as a trio in a refined concerto. The mission is to create "a little pride in local Taiwan tea," and the idea of a travel chronicle is used as the creative organizing concept. The best teas from Taiwan's north, center, and south have been collected, allowing people to travel throughout Taiwan, the "treasure island" (寶島). The gift boxes and canisters are of a classic elegance, with auspicious Chinese images used in the designs, and inside each gift box is background information on the tea varieties from Taiwan's areas of production, in both Chinese and English, along with attractive small cards with information on the teas, also in both languages.

The store has also gathered a collection of tea refreshments that highlight Taiwan's best agricultural treasures, such as pineapple cakes made with native Taiwanese pineapples, longan and walnut cakes, dried banana and tea plum, among others.

Tea is an emotion, a sensation, and an inspiration direct from the good earth. A gift box of Taiwan tea given to friends and loved ones back home is the perfect way to share the tastes and fragrances you've discovered while exploring Ilha Formosa, the "beautiful island." 🇹🇼

- 7. CHA CHA THÉ has an ultra-minimalist interior design style, with German designer Johannes Hartfuss using Western and Chinese antique tea utensils to soften the hard, masculine spatial lines.
- 8. The CHA CHA THÉ minimalist-design Four Great Teas of Taiwan Series have Chinese ink painting blended in, symbolizing the classic teas of the East.
- 9. Walls of stacked tea brick further define the CHA CHA THÉ character.
- 10. CHA CHA THÉ's "Box of Cloud Crown" (雲冠) series display the classical luxury of new taste discovery.
- 11-12. To promote Taiwan's fine local teas, inside each Yu Lin Xin Tea Garden gift box is information on the products of each production area and small cards, with Chinese and English.
- 13. Yu Lin Xin Tea Garden's featured tea snack - Taiwanese pineapple cakes.
- 14-15. Yu Lin Xin has classically elegant tea containers with auspicious Chinese images used in the designs, taking customers on Treasure Island tours by touring tea flavors.

Information

CHA CHA THÉ (Da'an concept store)

采采食茶文化 (大安概念店)

Add: 23, Lane 219, Sec. 1, Fuxing S. Rd. (復興南路1段219巷23號)

Tel: (02) 8773-1818

Website: www.chachathe.com

Yu Lin Xin Tea Garden 御林芯

Add: 2-1, Lane 27, Sec. 2, Zhongshan N. Rd. (中山北路2段27巷2-1號)

Tel: (02) 2567-6253

Website: www.yulinxin.com

May and June - the season for spring tea - has arrived!

The Tieguanyin (Iron Goddess) and Pouchong tea of Taipei's Maokong (貓空) area in Wenshan District is known far and wide, and early summer, when the sun is shining and the air is rich with the scent of tea, is the perfect time for a visit. Ramble along the scenic hillside trails and drink up the fine views of Maokong's pretty tea plantations, stopping to sample the teas, the fine foods, and the local tea culture. This is a great way to experience the diversity of the Taipei lifestyle.



Route Guzaowei Soybean Milk Shop (Chinese-style breakfast) → Taipei Zoo → Maokong Gondola Maokong Station → Small Cottage Tea House (lunch) → Chang Nai-miao Memorial Hall and Three Stone Teapot Museum (tea-related exhibits, tea utensils) → Camphor Tree Trail (tea-plantation views) → Café Xiang (coffee break) → Taipei Tea Promotion Center for Tieguanyin and Pouchong (tea-culture experience) → Taipei Tea Promotion Center Trail → Pot Holes → Yau-Yue Tea House or Big Teapot 1F Tea Restaurant (dinner and night views).

1. Come to Maokong May-June to taste Taiwan spring tea.
2. When visiting the Taipei Zoo don't miss the Panda House, home to Tuan Tuan and Yuan Yuan.
3. The Guzaowei Soybean Milk Shop hand-made *danbing*, *fantuan*, and soybean milk are all delicious and inexpensive.

Walking amid the Fragrance of Tea in the Hills of Maokong



Touring Wenshan – A Maokong Gondola Ride, and a Taipei Zoo Safari

Start your day bright and early with a traditional Chinese breakfast. Guzaowei ("Old Time Flavor") Soybean Milk Shop (古早味豆漿店) is located near National Chengchi University (政大) and the former home of ROC President Ma Yingjeou (馬英九). It's said that Ma had a fondness for the breakfast here. The great taste and attractive prices draw local students in large numbers, and queues are frequent. The house specialties, crispy hand-made *danbing* (蛋餅; egg pancake) and plump,



filling-rich *fantuan* (飯糰; rice roll), matched with the signature soybean milk at just NT\$10 a cup, are absolutely delicious.

After breakfast, hop on a bus beside the shop for the short ride over to the hugely popular Taipei Zoo (臺北市立動物園). Explore the sprawling grounds, visiting animals from lands around the planet, including koalas from Australia, red-crowned cranes from Japan and pandas from mainland China. A trip around the park allows you a close-up look at myriad rare and precious animal friends (see pp 34-35).

There's a Maokong Gondola station inside the zoo, ultra-convenient for visitors who want to take a ride up into Maokong. As you float up into the hills the lovely panorama of mountain and mist-shrouded tea plantations unfolds ahead, with the sky-scraping Taipei 101 tower looming in the distance. A vista of lush green mountains fills up the view beyond and below.



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Wandering Trails Amidst Fields of Tea - The Charms of Tea Culture

After arriving at Maokong Station, visit the Maokong Gondola Maokong Station Visitor Center (纜車貓空站遊客中心), which stocks a wealth of Maokong-related travel information. The city government has also set up 33 guide signs with information on scenic spots and trails in the area, making your meanderings even easier.

There are many teahouses and scenic restaurants in the vicinity of the gondola station. If you'd like to linger over some quality international cuisine while gazing out over the environs of the Camphor Tree Trail (樟樹步道), head to the right when leaving the station and walk about 5 minutes to reach the Small Cottage Tea House (小木屋茶坊). It has the ambiance of a rustic European village, and offers such hearty fare as fresh kiln-baked pizza and specially-made Italian spaghetti – a great place to replenish your energy for the rest of the day.

After lunch, the day's tea-culture quest begins in earnest. Follow the hilly backroads, and you'll soon come to the Chang Nai-miao Memorial Hall (張迺妙茶師紀念館). Chang was the tea master that brought Iron Goddess tea to the area, and within the hall are displays on his life, on the production process, and on other related matters. Guide service in both English and Chinese is provided.

Next, move on to Three Stone Teapot Museum (三墩石茶壺博物館). The curator of the museum, Zhang Kunhong (張坤鴻), is from the ninth generation of the family that has worked this land. The family plantation is opposite the museum, and during the annual winter and spring tea harvests Zhang is out working the fields like everyone else. Zhang has a love for Yixing zisha or "purple clay" teapots from mainland China, and there is a display of over 100 pieces here, quite a treat for visitors with an interest in tea culture.

The start of the Camphor Tree Trail is across from the museum. The trail stretches 1.2 km, and its grades are gentle. The trail passes by old pioneer-era pig sheds, charcoal kilns, granaries, and clay-brick houses. All have been restored by the City Government, making an afternoon traverse, under the warm sun, time well spent indeed.



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4. Maokong has many open-air teahouses offering great tea and tea-mountain savoring.
5. Small Cottage Tea House is a little Maokong oasis of international cuisine, with fresh kiln-baked pizza and specially-made Italian spaghetti.
6. The Chang Nai-miao Memorial Hall has displays on the life of Chang Nai-miao, the tea master that brought Iron Goddess to Muzha, and on the tea's production process.
7. On the Three Stone Teapot Museum's third floor is a display on over 100 purple-clay teapots.
8. The head of the Camphor Tree Trail is across from Three Stone Teapot Museum



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A Combination of Old and New – Savoring Maokong's Never-Ending Charms

The exit of the Camphor Tree Trail is back near the Maokong Gondola's Maokong Station. Head off in the other direction and you'll come to a café of very special character that brings a gust of fresh air to the environment of Maokong. The warm, comfy, homey atmosphere at Café Xiang (Café巷) attracts many for afternoon tea. Order the special two-person Western-style afternoon tea set, lean back against the white window sills, gaze out contentedly over the mountains, and relax.!

After a relaxing coffee break, next stop is the Taipei Tea Promotion Center for Tieguanyin and Pouchong (鐵觀音包種茶研發推廣中心). the center gives full background on the development of the tea plantations in Muzha (木柵). There are displays on Taiwan's major tea varieties and on how to drink, brew, and preserve tea. There's also a tea arts instruction area and free tea samples to enjoy. You'll come away from the center with far more tea-related knowledge than when you entered.

Before the sun starts to head down behind the hills, take a walk along the Taipei Tea Promotion Center Trail (茶推廣中心步道). The trail first follows a murmuring stream down a flight of steps, and after a half-kilometer or so descends to a bigger stream at Maokong's scenic and fascinating pot holes. The name "Maokong" literally means "cat's hollows," because the pot holes in the stream-bed rocks reminded

people long ago of imprints left by cats with their paws. The holes, of course, were eroded over the eons by rushing stream waters. The pronunciation in Taiwanese is "Niaokang," in Mandarin Chinese "Maokong."

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9. The trails gives you tea-plantation vistas, the gentle grades, without stairs, leading into pioneer-era farm-life scenery.

10-11. Café Xiang offers English-style afternoon tea in a warm and comfortable space, great for a relaxing break.

12-13. The Taipei Tea Promotion Center for Tieguanyin and Pouchong introduces the development history of Muzha's tea plantations; in the tea arts instruction area, tea-ceremony experts how to choose and drink tea.

14. Pot holes in stream-bed rocks form Maokong's most unusual topographical scenery.



Sampling Tea, Savoring Sweeping Night Views – Maokong at Night

When night falls, those who specially enjoy the tranquility and night vistas of the hills can head to the secluded Yau-Yue Tea House (邀月茶坊). Here you can sip tea and chat the night away. Another fine choice is the Big Teapot 1F Tea Restaurant (大茶壺1樓茶餐廳), where tea itself is a star culinary ingredient, while enjoying a splendid and sparkling night view of Taipei laid out below.

Sit back, draw on a hot and steaming cup of golden brew under the sparkling starlight, with the lights of Maokong spread before you; a perfect way to end to a day in Taipei's fascinating and scenic center of tea culture. 🍵

15. At the Big Teapot 1F Tea Restaurant, tea itself is a star culinary ingredient; enjoy great food along with the sparkling night views.

16. At secluded Yau-Yue Tea House, enjoy the tranquility and night vistas of the Maokong hills.

Information

Guzaowei Soybean Milk Shop 古早味豆漿店

Add: 14, Wanshou Rd. (萬壽路14號)

Taipei Zoo 臺北市立動物園

Add: 30, Sec. 2, Xinguang Rd. (新光路2段30號)

Tel: (02) 2938-2300

Maokong Gondola 貓空纜車

Tickets: 1 station NT\$30, 2 stations NT\$40, 3 stations NT\$50 (EasyCard accepted)

Ticket Sales: All Maokong Gondola stations

Hours: Tues~Thurs 09:00-21:00, Fri and day before national holiday 09:00-22:00; Sat/Sun and national holiday 08:30-22:00

Tel: (02) 218-12345

Website: gondola.trtc.com.tw

Small Cottage Tea House 小木屋茶坊

Add: 28, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷28號)

Tel: (02) 2939-0649

Chang Nai-miao Memorial Hall 張迺妙茶師紀念館

Add: 53-2, Lane 34, Sec. 3, Zhinan Rd. (指南路3段34巷53之2號)

Tel: (02) 2938-2579

Three Stone Teapot Museum 三壠石茶壺博物館

Add: 36, lane 34, Sec. 3, Zhinan Rd. (指南路3段34巷36號)

Tel: (02) 2938-6177

Café Xiang Café巷

Add: 33-5, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷33-5號)

Tel: (02) 2234-8637

Taipei Tea Promotion Center for Tieguanyin and Pouchong

臺北市鐵觀音包種茶研發推廣中心

Add: 8-2, Lane 40, Sec. 3, Zhinan Rd. (指南路3段40巷8-2號)

Tel: (02) 2234-0568

Yau-Yue Tea House 邀月茶坊

Add: 6, Lane 40, Sec. 3, Zhinan Rd. (指南路3段40巷6號)

Tel: (02) 2939-2025

Big Teapot 1F Tea Restaurant 大茶壺1樓茶餐廳

Add: 1F, 37-1, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷37之1號1樓)

Tel: (02) 2939-5615

Please refer to the map provided on P.62.

Taipei Zoo — A Modern Showcase of Ecological Wonders



Each weekend, it seems as though half the city decides to visit the hugely popular Taipei Zoo (臺北市立動物園), located in Taipei's Wenshan District. Originally located near the Grand Hotel, the zoo was moved to its present location 25 years ago and has been

systematically expanded until today it occupies 165 hectares. There are eight outdoor and seven indoor display areas, which are home to more than 3,000 animals representing nearly 500 species. Taipei Zoo is a favorite attraction for visitors young and



old, both from Taiwan and around the world.

Among the zoo's outdoor displays are the Asian Tropical Rainforest Area, Desert Animal Area, Australian Animal Area, and Bird World, showing off species from around the world. Great care has been taken to create mini-habitats that copy those familiar to the animals in their home environments, freeing them from cages and other restraints, and allowing visitors to see them acting naturally. Not long ago the two newest stars of the zoo, a pair of red-crowned cranes from Hokkaido in Japan, took up residence in the Bird World's special Crane





Display Area. The zoo has prepared a fine new home that measures 160 square meters and comes complete with reeds, cat-tails, wild ginger, and other features of the birds' familiar wetland habitat, helping them adapt comfortably to Taiwan's greater heat and humidity.

The zoo has also built special indoor habitats approximating the home environments of its other big animal stars, the koalas, giant pandas, and penguins. The first arrivals at the Koala House came in 1999, and today the zoo boasts two Taiwan-born koalas, Q-be (Q比) and Q-di (Q弟). Koalas sleep about 18 hours a day, so if you come they may well be curled up in their favorite sleeping spots in a tree, head tucked in, although still looking just as cute and cuddly as if they were up and about. Over at the Penguin House, the resident king penguins and African penguins seem well aware of just how popular they are, proudly and nonchalantly waddling and strutting about in groups for the benefit of the hordes of youngsters that come to watch.



The zoo's star pandas, Tuan Tuan (團團) and Yuan Yuan (圓圓), have been enjoying the public spotlight here since 2008. Their home is the Shin Kong Special Exhibition House (新光特展館), and their rolls, attempted headstands, and other antics bring much joy and laughter. You can take home a bit of this joy in the form of panda-themed

mementoes sold at the zoo.

Elsewhere, the Education Center has numerous experience workshops perfect for parents to enjoy with their kids, with well-planned games and activities adding an element of fun to the educational experience. The first and second floors have displays on the zoo's history and Taiwan's special native animals, and on the basement level is the popular Lin Wang Display Area. Lin Wang, an Asian elephant, was long the zoo's most famous star, and many local people grew up with him. Affectionately called "Grandpa Lin Wang" (林旺爺爺), he died in 2003 and has been preserved as a taxidermy specimen so that he will be forever a part of the zoo family. Be sure to come to the zoo before



the end of August so you can take in the rewarding "Early Taiwan Life and Farm Village Animals Exhibit" (臺灣早期生活與農村動物展); photos take you on a tour back through time, visiting the settlements of yesteryear and exploring the interdependent relationship between people and their animals.

The Taipei Zoo is a big place, and its indoor and outdoor display areas are spread out; since you'll no doubt want to visit them all, take the strain off your feet by catching the shuttle train that connects the various attractions; a ride costs just NT\$5. Note also that the zoo is served by the Maokong Gondola (貓空纜車), so after exploring the wonders of the animal kingdom, hop on the gondola as evening approaches, and ride into the hills of Maokong to drink tea, and enjoy the beautiful view over the city at night: a perfect way to cap off a great day. 📍



1. Koalas from Australia are among the big stars at Taipei Zoo.
2. The zoo's pandas, who arrived in 2008, are visitor favorites.
3. In the Lin Wang Display Area is Grandpa Lin Wang, an Asian elephant that is a national treasure, preserved for eternity.
4. Red-crowned cranes from Japan, the newest animal friends to move into Taipei Zoo.
5. A shuttle train meanders the zoo grounds, with a ride costing just NT\$5.
6. The zoo's souvenir shop has many cute and clever items that you can take home as mementoes.

Information

Taipei Zoo 臺北市立動物園

Add: 30, Sec. 2, Xinguang Rd. (新光路2段30號)

Tel: (02) 2938-2300

Website: newweb.zoo.gov.tw

Hours: : Daily 9:00-17:00

1. No entry after 16:00; closed Chinese New Year's Eve;

2. Indoor facilities closed on rotating basis Mondays; please check website

Entry: Full ticket NT\$60; preferential/group ticket NT\$30

Enjoying Traditional Sport Man Your Own Dragon Boat — in Taipei



1-2. The Taiwan Normal University Mandarin Training Center goes through rigorous training before the competition, doing sit-ups, pulling people with paddles, etc., to build up the muscles; in another routine three people work together, pushing each other 100 times.

Taipei's annual Dragon Boat Festival celebrations are fast approaching, and of course its biggest and most representative draw is the dragon-boat races. A traditional sport with a heritage that goes back far, far into the past, a combination of great power and endurance is required of participants. Also needed is mastery of paddling technique – pacing the paddle in the water and sweeping it through and out in the most efficient, labor-saving manner. Tactical team skills are also employed, with fast starts, cutting the water, short strokes used in the first section, long in the middle, short again in the last for the final sprint. Speed must be precision-matched with power, making this a highly challenging sport.

Team Spirit - The Key to Dragon Boat Victory

The team from the National Taiwan Normal University Mandarin Training Center (師大國語文中心) is a regular contender, made up of athletes from around the world. Many foreign students, intrigued by the traditional sport, sign up to take part. Yan Jianguo (嚴建國) has taken responsibility for coaching the team for over 30 years now, handling the novices that come using a set training regimen. “We start with training, then practice correct rowing move on to actual practice on water, then field exercises.”

Yan Jianguo (嚴建國) has taken responsibility for coaching the team for over 30 years now, handling the novices that come using a set training regimen. “We start with training, then practice correct rowing move on to actual practice on water, then field exercises.”





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The training regimen starts with interval training — alternating fast and slow runs — which builds up heart and lung function. There's also chin-ups, sit-ups, leapfrogging, and pulling people with paddles, all used to build up the muscles. An additional routine has three people working together, pushing each other a hundred times. This system trains the whole body, in balanced fashion, strengthening the muscles and helping to prevent such sports injuries as muscle injuries and bone fractures.

“The key to winning in dragon-boat racing is team spirit,” says Yan. “If a team works together intuitively and is synchronized, obstacles disappear and the path to victory is open.” Yan, who has competed in the Hong Kong International Dragon Boat Races three times, says that an unspoken understanding between team members can only be built up over time. The Mandarin Training Center team must work together for two to three months,

with concentrated effort and with each member watching the movements of the rower ahead and working to synchronize with them, before any unity of movement can be achieved.

If you'd like to find out what the dragon-boat experience is like, don't miss the “test ride” activity being organized by the Taipei Sports Office (臺北市體育處) in the week before the Health and Happiness on Taipei's Riverside—2012 Taipei Dragon Boat Festival (水岸臺北 2012端午嘉年華). During the event three large dragon boats will be available at the festival's race venue to give the public the chance to handle one of these unusual craft — a rare opportunity not to be missed.

3. Dragon-boat racing is a traditional sport with a long heritage, requiring both explosive power and endurance.
- 4-5. Before entering the water, students must learn proper paddle positioning.
6. Each year over 100 teams from around the globe compete in the Taipei Dragon Boat Championship, including from China and elsewhere.
7. Those interested in experiencing dragon-boat racing can register for the “Taiwan-Japan Exchange Dragon Boat Team.”



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2012 Taipei Dragon Boat Championship

This year the Dragon Boat Festival falls on June 23rd (the 5th day of the 5th month in the lunar calendar). The city government is staging the annual city dragon-boat championships at Dajia Riverside Park (大佳河濱公園) from June 22nd ~24th. Over a hundred teams from around the globe compete each year, providing thrilling action for spectators from Taiwan and overseas.

Also at the park is all the fun of the Health and Happiness on Taipei's Riverside—2012 Taipei Dragon Boat Festival event, which includes folk singing and dancing, and traditional festival fun such as wrapping *zongzi* (粽子) and egg-standing contests. It is said that only on the day of the festival, and only at exactly 12 noon, can you stand an egg upright. At this moment, it is thought, *yang* (陽) forces are gathered at maximum strength, enabling the egg to stand erect and balanced. A wide array of family-style recreational facilities will also be set up at the park, adding the festive air of joy as you cheer on the teams in the boat-race zone and enjoy all the fun offered by the various facilities with family and friends.

Points to Note for Dragon Boat Outings:

1. Be sure to properly warm up beforehand. Warming up the back and stomach is especially important. A warm-up of about 30 minutes is recommended (until you have worked up a sweat).
2. The ability to swim or to float is required.
3. After the intense exercise of the race, be sure to warm down, doing stretching exercises to relax the body. 🏊



Information

Dragon Boat Experience

Time: 6/16~6/17, 09:30-17:00

Venue: Dragon Boat Wharf, Dajia Riverside Park; under Dazhi Bridge
(大佳河濱公園龍舟碼頭:大直橋下)

On-site Registration: On day of activity, 09:00-16:00 (provision of basic personal information needed, for organizer to handle insurance matters)

Online Registration: <http://163.21.31.19/~draexpr/index.php> (until 6/12)

Health and Happiness on Taipei's Riverside-2012 Taipei Dragon Boat Festival

水岸臺北2012端午嘉年華

Time: 6/22~6/24

Tel: (02) 2570-2330, ext. 149 (Taipei Sports Office)

Venue: Dajia Riverside Park (大佳河濱公園)

Website: 2012dragonboat.tpec.edu.tw

Taipei International Dragon Boat Championship

Time: 6/22~6/24

Tel: 08:30-16:00 (finals on 6/24 from 13:00-15:00, with live broadcast on Eastern Broadcasting Co. channels; 東森電視)

- 8-9. Among the many fun activities at the Health and Happiness on Taipei's Riverside—2012 Taipei Dragon Boat Festival will be *zongzi* wrapping and egg-standing contests.



Taipei's Early Summer Festivals: Culture · Fine Food · Jazz

With the arrival of summer, sunlight drenches the land, and the subtropical island of Taiwan is full of carefree joie de vivre. In May and June three big festivals roll onto the Taipei stage in succession, focusing on culture, fine food, and jazz. Come on out and get a feel for this island's early-summer passion!

Africa Fashion Show and Culture Exhibition

First up is the 2012 Africa Fashion Show and Culture Exhibition (2012 非洲服飾與文化展), which will take place on May 26th and 27th at the Xiangti Boulevard Plaza at Shin Kong Mitsukoshi Xinyi New Life Square (新光三越信義新天地香堤廣場). May 25th is Africa Day, which commemorates the liberation of the continent's countries from colonial rule. Many celebratory events are staged on this day, and Taiwan has been organizing related cultural activities in recent years, introducing the music, dance, crafts, and other cultural elements of African lands to the local public, thus increasing awareness of the great cultural diversity of this mysterious continent.

The fun will last from 11 am to 9 pm. African models and overseas students will show off the clothing and accessories of various countries, bright colors and ethnic totems of great beauty. Professional performance troupes from Africa will also be on hand, demonstrating the strong and distinctive rhythms of African song and dance. Come feast on this visual, aural, and sensual banquet!



Also on exhibit will be hundreds of woodcarvings, paintings, and masks, illustrating Africa's history and art. And if you are interested in the unique face painting of African warriors, or the intricate braiding of African women's hair, you'll find this cultural carnival tons of fun.

- 1-2. At the 2012 Africa Fashion Show and Culture Exhibition, enjoy the strong and distinctive rhythms of African song and dance, and experience firsthand the unique face painting of African warriors.
- 3-4. Also on exhibit will be hundreds of woodcarvings, paintings, and handicrafts, illustrating Africa's arts and culture.



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2012 Wenshan Tea and Bamboo Shoot Folk Culture Festival – The Tastes of Summer

Next, in June, is the 2012 Wenshan Tea and Bamboo Shoot Folk Culture Festival (2012文山茶筍民俗嘉年華). The May-July period is the growing season for two famed products of the Muzha/Maokong area—Tieguanyin tea and bamboo shoots. People come to enjoy local arts and culture performances, and of course most of all to taste the fresh local flavors of the season.

On June 9th, starting at 9 am, come to explore the myriad fragrances at the many stalls at the Wenshan District Office (文山行政中心). Sample such foods as Hakka delicacies and cold bamboo shoots, observe how to cook creative cuisine using bamboo shoots, and try a free cup of mellow and aromatic Tieguanyin tea. Also on-site will be an exhibit on the arts and cultural accomplishments of local community residents. It's also a great chance to buy souvenir gift boxes of tea leaves or bamboo shoots, which will serve as a memory, after your return home, of the memorable tastes of Taiwan's early summer.

If you'd like to poke deeper into the subject of Taiwan's tea, on June 16th consider taking in the Wenshan Black Tea Leaf Rolling Experience Camp (優樂文山紅茶揉茶體驗營) at the Muzha Farmers' Association storage facility (木柵區農會糧倉). You can register online beforehand. Professional instructors will teach visitors how to roll leaf, which is one of the steps in the tea-production process. You can also take some of the semi-finished product home, following the instructions

given to you by your teacher to finish the process. Your home-crafted tea will brim with flavor, and you'll have fun making it.

2012 Taipei International Jazz Season – Jazz Under the Stars

Come July, the Taipei summer nights get distinctively jazzed up! The main focus of the annual Taipei International Jazz Season (臺北國際爵士音樂節) is Jazz in the Park. First, music will be in the air each Saturday and Sunday from June 30th through July 8th at the EXPO Hall (舞蝶館), in Taipei Expo Park (花博公園) for the Jazz Promenade. Leading groups from Taiwan and abroad will regale you in turn. The romance of the summer will roll on and on—and it's free.

Perhaps the most anticipated segment of the summer jazz celebration is the under-the-stars Taipei Jazz Summer Stage program, once again being staged at the outdoor amphitheater in Da'an Park (大安森林公園). The hit summer swingin' launches on July 21st at 7 pm with the "Jazz Night of Strong Beats". This will be the first time Japan's celebrated Koyo Conservatory jazz ensemble plays here, along with 11 renowned international jazz masters in what promises to be a memorable program. On July 22nd the "Night of Jazz Fusion" program begins at 4 pm. This will be a marathon of new jazz talent, playing a wealth of classics.



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Backing up a bit, on each day of the Taipei Jazz Summer Stage program there will be a warm-up before the official night-time fun. Called the Da'an Jazz Carnivals program, it will start at 5:30 pm beside the outdoor amphitheater in Da'an Park. International jazz masters will lead students from the Taipei International Summer Jazz Academy (臺北國際爵士音樂營) in either parades or stationary jams. The air in the park will vibrate with the sweet notes of all kinds of jazz styles. Come sway to the music yourself, animated by the joy-filled summer air.



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Early summer is here, and while high summer is on the horizon, the steamy heat is yet to arrive, so why not enjoy the moment with the coolness, color, and frolic of these three festivals. See you there! 10r



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5. At the Wenshan Tea and Bamboo Shoot Folk Culture Festival, sample and observe chefs using bamboo shoots in creative cuisine.
6. At the Wenshan Tea Production Experience Camp, learn how to roll leaf and enjoy your own home-crafted tea.
7. The 2012 Wenshan Tea and Bamboo Shoot Folk Culture Festival offers you a big feast of authentic Taiwan bamboo-shoot cuisine.
- 8-10. The Taipei Jazz Summer Stage program, part of the Jazz Promenade, launches July 21 at the outdoor amphitheater in Da'an Park, and on July 21 and 22 is the Jazz Carnivals program, beside the amphitheater, letting you sway to the music filling the summer night air.

Information

Africa Fashion Show and Culture Exhibition

2012非洲服飾與文化展

Time: 5/26~5/27, 11:00~21:00

Venue: Shin Kong Mitsukoshi Xinyi New Life Square, Xiangti Boulevard Plaza (新光三越信義新天地香堤廣場); free entry

Website: www.wretch.cc/blog/africa2012

2012 Taipei International Jazz Season

2012臺北國際爵士音樂節

Website: www.taipeijazz.com/2012TIJS

Jazz Promenade 仲夏爵士悠遊音樂會

Time: 6/30~7/8, every Sat/Sun (check official website for detail on tickets and other matters)

Venue: EXPO Hall, Taipei Expo Park (花博公園舞蝶館)

Da'an Jazz Carnivals 大安森林公園爵士樂嘉年華

Time: 7/21, 7/22; 17:30~18:30

Venue: Beside outdoor amphitheater, Da'an Park

Taipei Jazz Summer Stage 星空音樂會

Time: 7/21, 19:00~21:00; 7/22, 16:00~21:00

Venue: Outdoor amphitheatre, Da'an Park (大安森林公園露天音樂台)

2012 Wenshan Tea and Bamboo Shoot Folk Culture Festival 2012文山茶筍民俗嘉年華

Myriad community arts and culture events

Time: 6/9; 09:00~13:00

Venue: Wenshan District Office 文山行政中心

Website: www.wsdo.taipei.gov.tw

Wenshan Black Tea Leaf Rolling Experience Camp

優樂文山紅茶揉茶體驗營

Time: 6/16, 09:30~12:00 (register online at www.wsdo.taipei.gov.tw)

Venue: Muzha Farmers' Association storage facility (木柵區農會糧倉)



The Tea Connoisseur: He Jian Talks about the History of Taiwan's Tea

Among the quiet, cultured lanes and alleys of the Yongkang Street (永康街) area stands a studio called Ye Tang (冶堂). There's no obvious signboard announcing the entrance, but look within and you'll see a small outer courtyard with green bamboo, along with a large ornamental ceramic fish basin, creating a tasteful and elegant ambiance. Step within the main building and you are greeted with square tables, bamboo chairs, walls covered in paintings and calligraphy, and racks filled with tea containers and Yixing zisha or “purple clay” teapots. Inside protective glass cases is a precious collection of rare artifacts: small teapots, glasses given out in the early days on Taiwan's trains, and the Mitsui (三井) black tea produced during the 1895–1945 Japanese colonial era.



He Jian何健

Owner of Ye Tang (冶堂)
Tea culture researcher

The owner of Ye Tang, He Jian (何健), is a scholarly man who has a passionate obsession with tea. He opened the Ye Tang studio 10 years ago as a place where he could present his 27 years of research into tea culture. In the 21st century, could tea traditions still play a functional role? Ye Tang is a place where everything caters to the customer's convenience: a place to come drink a cup of tea, purchase tea, enjoy He's tea-culture collection, and explore tea culture through chatting with him.

“The past 30 years have been an important, glorious period in the history of Taiwan tea,” says He, launching his tale. “In the latter half of the 19th century there was an expression, ‘southern sugar and northern tea’ (南糖北茶). These two products were the pride of Taiwan's exports, with the southern region being the main production base for cane sugar, while tea cultivation was



1. He Jian points at a map of early Dadaocheng tea-industry distribution while explaining Taipei's tea history.
2. Japanese-era Mitsui black tea, on display at Ye Tang.
3. Ye Tang, a refined tea-culture space, has many precious heritage tea utensils and tea products on display.
4. The elegant atmosphere of Ye Tang allows visitors to have dialogues with the owner.



concentrated in the north. According to records, in 1865 Taiwan tea exports amounted to 82,022 kilograms.” In 1863 Englishman John Dodd visited Taiwan to inspect the island's camphor production, and took notice of the many tea bushes on the mountain slopes around Taipei. Certain that there were great prospects for the overseas sale of Taiwan leaf, he set up a processing factory in the river-port town of Dadaocheng (大稻埕), today a part of Taipei City. He started by sending his “Formosa Tea” out via the Taipei area's sea port, Tamsui (淡水), to New York, where it was a hit. Taiwan's tea thereafter became known around the world.

“Northern tea” (北茶) referred to the area of tea-processing factories along the Dadaocheng front. The leaf was sent down the busy Danshui River. When the railroad was built, Dadaocheng flourished even more, and what had not long before been a place of mostly open fields became Taiwan's most important commercial center. “The majority of Taiwan's rich in those days were tea merchants,” says He. Today's Taipei Story House (台北故事館), located on the bank of the Keelung River, was built in the early 1900s by tea merchant Chen Chaojun (陳朝駿) as a place to host overseas visitors.

During their 50 years of colonial rule over Taiwan, the Japanese were energetic in further developing the tea industry. Inheriting the foundation built by foreign trading firms, they set up research facilities to improve the local product, and entered Taiwan tea in the Exposition

Universelle in Paris in 1900, where a Formosan Oolong tea won the Gold Medal.

“In former days most of Taiwan's tea leaf was produced for export,” says He. “Comparatively few people here cared about drinking good tea.” Starting in the 1980s, as a result of the global energy crisis and rising wage costs Taiwan tea exports

lost their price advantage. Happily at this time a taste for tea developed in the domestic market, and tea merchants slowly turned their attention to domestic sales and marketing. Even personnel on trains started serving tea to passengers, to accompany their lunchboxes.

“Though it looks like the number of teahouses in the city is now on the decline, the tea culture has migrated into people's private lives, where it is now strongly established,” says He. Feeling fortunate that he has witnessed a renewed flourishing of Taiwan tea culture, and to have played a role in this development, he says he deeply appreciates how savoring a cup of tea is savoring a gift bestowed by nature. “A small cup of tea,” he says, “has deeply complex and rich meaning.” This impassioned lover of the golden nectar offers Ye Tang as a showcase of tea culture, and a place where he can tell visitors of its history and help ever more people understand the quality of fine Taiwan tea. 🍵

Steven Jones: Introducing Westerners to the Art of Tea



Steven R. Jones

Place of Origin: U.S.A.

Living in Taiwan 21 years

- Tea Master Certification (泡茶師檢
定合格證書) from Lu-Yu Tea Culture
Institute and Tea Ceremony Teacher
Certification (茶道老師證書) from
International Wu-Wo Tea Ceremony
Association (中華國際無我茶會推廣協會)
- Co-author, *Chinese-English Tea
Studies Terminology*
- Tea ceremony instructor, with lessons
each Fri 19:00-21:00 at Lu-Yu Tea Cul-
ture Institute and each Tues 09:00-11:00
at Ankang Senior Center (安康安養中
心) in Muzha

Blog: teaarts.blogspot.com

Many foreign visitors or residents of Taiwan enjoy drinking good gongfu tea (功夫茶), but those who have mastered the art of brewing it are rare. On Taipei's Hengyang Road (衡陽路) is the Lu-Yu Tea Culture Institute (陸羽茶藝中心), and here also is American Steven R. Jones, a certified master in the way of tea. Steven is well aware how easy it is for foreigners to get lost in the complicated world of Taiwan's teas and tea arts, and has developed a set of easy-to-grasp analogies and terms that help them understand Taiwan's many tea varieties and how to brew tea properly. He has also published a bilingual book and writes a blog on the tea arts. His goal is simple – to help fellow foreigners fall in love with Taiwan's tea culture, just as he has.

Steven was born and raised in the US. His grandmother, from England, loved a cup of English tea, and Steven grew up loving the aroma. In 1997, his sixth year in Taiwan, he sat down to his first cup of Oriental Beauty tea (東方美人). The famous honey finish delighted him, his love affair with local tea began, and he threw himself with a passion into the study of the tea arts.

Though he studied diligently, he found the specialized terminology of the tea arts hard to grasp, so he had his Taiwanese wife study first, and then explain everything to him. In this way the couple together earned their certifications as tea masters. From this experience Steven learned that translations of the terminology associated with the tea arts almost inevitably leave foreigners at a loss, and after five years of research and writing (with his wife, Chang Lishang's (張麗香) assistance); he co-published the book Chinese-English Tea Studies Terminology (中英文茶學術語) as a bridge helping foreigners to enter the rich world of Taiwan's tea culture.

"Europeans do not like their tea to be too hot," he says, "and their hands are bigger and thicker, making it more difficult to hold small teapots." He recommends that foreigners use Oriental Beauty as their introductory leaf, because the degree of fermentation is close to that for the black teas popular in the West. For the French, who have a liking for chrysanthemum tea, he recommends chrysanthemum Pu'er tea (菊普茶), and for the Germans he recommends green tea.

In addition, Westerners often have trouble distinguishing the names used for Taiwan's teas. He recommends first learning a system with just three categories: green tea, Oolong tea, and black tea. Green tea is not fermented, is green and tender, has a light and refreshing mouthfeel, and has a fragrance with a hint of fresh grassy vegetable and dried laver. Oolong tea is half-fermented, has a taste between green tea and black tea, and possesses a hint of floral fragrance. Black tea is fully fermented, possesses warmth, and has a hint of sweetness and honey in its aroma. He also uses the metaphor of childhood, adolescence, and adulthood to describe the difference in character between the three types of tea.

Steven has a special fondness for the brisk and refreshing taste of Taipei's Wenshan Pouchong and for the nutty aroma of Muzha Iron Goddess. "Drinking tea

leaves me feeling calm and refreshed," he says. He recommends that travelers to Taiwan go home with plenty of quality local tea, because Taiwan's prices are so reasonable. Owners of local tea shops are usually happy to treat customers to a cup of fine brew, and this friendly, intimate introduction to the fine art of tea culture is something that many foreign travelers remember with affection long after returning home. 🌿



1. Steven R. Jones, holder of formal Tea Master Certification, is expert at the art of brewing.
2. At every Taipei tea shop, tea is formally presented to customers.
3. Steven uses a teaching approach that allows foreigners relaxed exploration of Taiwan's teas.
4. Every two years the Lu-Yu Tea Culture Institute stages the International Wu-Wo Tea Ceremony and Tea Culture Festival at locations around the world.

Healthy and Natural – Evan Shaw Presents the Finest Teas



Evan Shaw 夏沂芬

Place of Origin: U.S.A.
Living 28 years in Taipei
Ceramics creator
Owner of Hui Liu (回留)

Beside Yongkang Park (永康公園), just off Xinyi Road (信義路) in the center of Taipei, has a most unusual (and quite famous) teahouse named Hui Liu (回留). The interior is furnished with wooden tables and chairs, lampshades embellished with Chinese characters, wood-slat dividers, and rows of ceramic vases, cups, and saucers. Soft music plays. Yet despite all this, what dominates is the delicious aroma of fine tea. This is a place of quintessentially Eastern character – yet the owner, Evan Shaw, is a Westerner.

After each and every group of customers orders their tea, Evan personally comes over to explain the use of the various tea-set utensils and how to brew and taste the tea, placing everyone at ease and maximizing the enjoyment of their experience. Many local folk are at first quite surprised to see a foreigner approach and then begin to help them brew their tea, and then are left even more surprised when they realize the foreigner understands the local tea culture even better than they do.



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Evan's ties with Chinese culture run deep. His father and paternal grandmother were born in China, and their influence on his life has been profound. In 1975 he came to Taipei, and found that the local people were far more accepting of foreigners than people in other places he'd been in Asia. Five years later he decided to make Taipei his new home.

Evan has a passion for art and philosophy. Before coming to Taiwan he traveled throughout Asia, and on one trip to Japan's Ryukyu Islands he met a scholar who brewed tea for him. The incident affected him deeply, and he says "I began to understand the important role that tea plays in the lands of the East." He then brought his learning in floriculture and pottery to bear, slowly developing this space dedicated to the enjoyment of tea." My original idea was simply to create a space where people could relax," he says. With many years of experience in Zen meditation, Evan considered the pace of life in Taipei too rushed and hectic, and wanted to offer an oasis where local folk could rest body and spirit. His mission grew from there, as he began devoting significant time to finding the best teas and natural foods for his customers.

"All the tea leaves and foodstuffs I choose are grown naturally," he says, "and do no harm to the soil in which they are cultivated. No fertilizer is added. This maintains the natural flavors." He does not deliberately go searching for high-priced organic brands for his ingredients, and visits farms personally, checking that only natural methods are used to grow the fruits and vegetables he buys. He sells no processed vegetarian items – all his imaginative vegetarian offerings and

organic breads are his own creations. "When we commit ourselves to keeping Mother Earth healthy, our bodies and minds in turn become healthier," he says, with a glowing smile.

His Yongkang Street enterprise has been open 23 years, and Evan has watched the surrounding area flourish." In the old days there was a hawker who would push a cart to the corner, selling red-bean ice," he says, "and other hawkers would peddle all kinds of other snacks. Today everyone has their own shop front, and business is very, very good. There were once plans to widen the lanes and alleys in the area fronting Hui Liu, but local residents made a successful stand, retaining the neighborhood's cozy atmosphere which survives to this day." Evan continues: "Taipei is developing quickly, and attaining an ever more sophisticated international character, but you should always remain loyal to your local cultural roots. "Using tea drinking as an example, Evan notes how teahouses devoted to the tea arts once flourished in Taipei, and how coffee shops and cafes have slowly taken over. He believes that what foreigners want when they come to Taipei is to taste the authentic local culture of Taiwan – and there's no better place to start than the island's teas. 1)

1. Evan Shaw personally explains tea utensils to visitors, and how to brew and drink tea.

2-3. Hui Liu is an artistic space of wood tables, wood chairs, elegant lampshades, flower arts, and ceramic art, graced with the fragrance of tea.

4. Evan has lived on Yongkang St. for 23 years, and witnessed the area's boom.

An Italian in Taipei



My name is Emanuele Rossetti. I'm from a small village near Venice and I'm a passionate traveler. My family runs a furniture business, dealing with branches, agents, and customers all over the world, and it's my job to provide effective communication and mediation between the two parties, so I get to travel all over the world.

In 2004 I met my future wife (from Taiwan) in London, and we married a year later. Up until that time I'd never been to the Far East.

In Taiwan I discovered both the art of making tea and a spiritual teacher, who guides the evolution of my spiritual life, so this second chapter of my life is like being born again. Before arriving in Taiwan, despite the advice of various professionals, I used to drink coffee and wine, (despite having high blood pressure). I was introduced to Chinese tea by my wife while I was in London: in the evening after dinner she used to make tea. In the traditional way, with a small teapot and teacups. The Oolong tea she offered me made me feel great, so when we came to Taiwan we both started looking for teashops and teahouses, and in particular experts who could help me understand more about tea.

Eventually I met Mr. Lu Lichen (呂禮臻) from The Chinese Art Of Tea Craft Union (中華茶藝聯合促進會); he became a great friend and taught me the very essence and understanding of tea: the balance and harmony in the five elements (五行), which combine magically in the person

making the tea and the friends drinking with him. He told me with that harmony and balance you can make good tea, anytime and anywhere.

After learning the art of making tea for four years, I still consider myself a novice, but I've introduced tea to friends, and even my parents have started appreciating the sweet and beautiful taste of Taiwanese tea, and are making it part of their daily lives.

During our first four years of marriage, my wife and I travelled frequently between Europe and Asia, looking for a place to settle down; eventually though, we settled in Taipei.

The kindness and hospitality of the Taiwanese on the one hand, and the freedom of living in Taiwan on the other, made me feel I was not so far from home, and at the same time I feel much more in contact with myself.

Every morning I enjoy a walk through the Jingmei Riverside Park, where I can breathe the fresh air and enjoy the freedom of the surrounding hills. Taipei is a very lively city, and that very energy is in tune with the Chi within myself; the atmosphere here makes me feel alive, and is one reason why I love Taipei so much.

Taipei is a treasure everyone should enjoy, a precious and rare place to be both experienced and protected. 🌿



Emanuele Rossetti

Place of Origin: Italy

Emanuele Rossetti and his Taiwanese wife Ms Chen have been in Taipei Taiwan ever since 2009.



How to Talk to TAIPEI

Here are a few sentences in Mandarin Chinese and Taiwanese that backpackers can use while in Taipei to ensure smooth sailing.

Where is this teahouse and how do I get there?

Mandarin Chinese

請問這家茶館怎麼走？

qing wen zhe jia cha guan zen me zou ?



How much is this kind of tea?

Mandarin Chinese

這種茶葉多少錢？

zhe zhong cha ye duo shao qian ?



What kind of tea is it?

Mandarin Chinese

這是什麼茶？

zhe shi she me cha ?



Everyone is welcome to have some tea.

Taiwanese

大家免客氣，請飲茶。

tai gay man ke qi , ja lim de-a

May I have one more taste of it?

Mandarin Chinese

可以再請我喝一杯嗎？

ke yi zai qing wo he yi bei ma ?

Taiwan's oolong tea is very tasty.

Taiwanese

臺灣的烏龍茶真好飲。

tai wan ea ou long de-a zen ho lim





2012 (31st) 05/18-21
YOUNG DESIGNERS' EXHIBITION
台北世貿1館&3館
Taipei World Trade Center, Hall 1 & Hall 3



The Young Designers' Exhibition

An Explosion of Student Creativity



Last year Taipei hosted the World Design Congress (世界設計大會) and the World Design Expo (世界設計大展), both key milestones in the growth of Taiwan's design industry. Further success is on the way, along with another round of design fever, with the staging of the 2012 Young Designers' Exhibition (2012新一代設計展).

The Young Designers' Exhibition (YODEX) was established in 1982, and is a national exhibition devoted to the graduation works of students from design schools from both Taiwan and other countries. This is much more than merely a showcase for and among design schools – this is a prime opportunity for professionals in the design industry on the hunt for excellence.

This year is the 31st edition of the event, which will run from May 18th through May 21st, in Halls 1 and 3 of the Taipei World Trade Center. A total of 59 colleges and universities will participate, with 124 cross-discipline programs that encompass product design, graphic design, visual communication design,

space and landscape design, fashion design, and apparel design. The focus is on excellence in local student work, and the best talents from internationally renowned design schools have also been invited to participate, to broaden the international perspective.

A highlight of this exhibition is a strengthening of the tight integration of design and branding. Selection criteria include a work's basic sense of design, with importance also attached to each design team's overall product planning and the product's potential for future commercialization. Each year sees the emergence of many works that are both creative and marketable, which in turn attracts many design-industry professionals looking to identify and recruit talent with the best potential.

Each year many well-known design schools compete. Shih Chien University's Department of Industrial Design (實踐大學工業產品設計學系) will have 120 works on display this time, among which the work *Dirus* (恐狼) is a must-see. A bold design conception created by Hong Jiawei (洪嘉偉) and Liao Jinong (廖晉弘), this is a single-ski motorcycle for off-road use on wild and rugged snowy terrain. The machine is lightweight, and sports a beautiful exterior finish.

The overarching theme for works submitted by Ming Chuan University's Department of Product Design (銘傳大學商品設計系) this year is "Fulcrum of the World" (支點所撐起的世界). One notably practical work, called *Sing Light* (聲·光), is the creation of Wang Changning (王昌寧) and Xu Yubing (許榆屏). It's a combination of audio speakers and table lamp, which replace the need for conventional desktop-computer speakers. The speakers can be stored, and their angle can be adjusted.

The theme for works submitted this year by National Taiwan University of Science and Technology's Department of Industrial and Commercial Design, and Design Undergraduate Honor Program (臺灣科技大學工商業設計暨創意設計學士班) is "Make to Believe" (漸見, 感透). Zheng Qunmeng (鄭群萌) and Lin Yicen (林奕岑) have created *Joyful Learning*, a set of cleaning appliances engineered to conform with children's ergonomics, making them easy for kids to handle.

At this year's YODEX the Taipei City Government will show its determination to attain World Design Capital status by setting up a special WDC area. One and all are invited to come and support the young designers, look back at the historical course of Taipei design development, and gain a better understanding of the city's design talent.

- 1-3. Graduating students from a total of 59 colleges and universities will participate at YODEX, from 124 cross-discipline programs; industry professionals in solid number prowl the exhibition, hunting for premium talent.
4. The Young Designers' Exhibition is focused on works featuring both innovation and marketability.
5. *Dirus*, by Shih Chien University's Hong Jiawei and Liao Jinhong.
6. *Sing Light*, by Ming Chuan University's Wang Changning and Xu Yubing.
7. *Joyful Learning*, by National Taiwan University of Science and Technology's Zheng Qunmeng and Lin Yicen.



Information

2012 Young Designers' Exhibition 第31屆新一代設計展

Time: 5/18 ~ 5/21; daily 10:00 ~ 18:00

Venues: Taipei World Trade Center Hall 1; 5, Sec. 5,
Xinyi Rd. (世貿一館; 信義路5段5號) / Hall 3;
6, Songshou Rd. (世貿三館; 松壽路6號)

Tel: (02) 2745-8199, ext. 571, 582

Website: www.yodex.com.tw

Cradles of Taiwan Design



The global design industry is booming, and many Taiwan colleges and universities have set up design-related departments. Three of the best are located here in Taipei, at the National Taiwan University of Science and Technology, National Taipei University of Technology, and Shih Chien University. Their programs have cultivated many of Taiwan's top designers, won countless international awards, and together are a key asset in Taipei's bid to be declared a World Design Capital in 2016.

1. National Taiwan University of Science and Technology College of Design has a long lineup of first-class faculty, attracting many high-school graduates, who see it as a premier choice.
2. National Taipei University of Technology has enjoyed stellar success in local and international competitions in recent years.
3. Shih Chien University College of Design encourages students to enter local and overseas design contests, and even more so emphasizes cultivation of solid design strength.

National Taiwan University of Science and Technology – University with Highest Number of German iF Concept Awards



4. Peng Yunhong (彭雲宏), head of the National Taiwan University of Science and Technology College of Design.
5. NTUST College of Design teachers and students discuss course design.
- 6-7. Two of the NTUST entries that placed in the top 100 at the 2012 iF Design Awards, the *Alien Eye Planet Explorer* (外星眼) by Huang Xinya (黃新雅) and Huang Kailan (黃凱蘭), and *Pill Jar for PD* (帕金森藥罐) by Yeh Mingchieh (葉銘杰).

Information

National Taiwan University of Science and Technology

臺灣科技大學

Add: 43, Sec. 4, Keelung Rd. (基隆路4段43號)

Tel: (02) 2733-3141

Website: www.ntust.edu.tw

The National Taiwan University of Science and Technology (臺灣科技大學) is Taiwan's only university to have been given both "Top University" and "Model University of Technology" honors by the Ministry of Education. Its College of Design (設計學院) was established in 1998, and has undergraduate programs in industrial and commercial design, architecture, and creative design. This is one of the few domestic design schools to have developed a full program running from undergraduate through doctoral studies.

With recognition as a Top University and Model University of Technology comes government financial support. This helps the College of Design in recruiting first-class full-time faculty, and attracting outstanding designers from the industry to teach. This in turn attracts high-school graduates in large numbers, who see the college as a premier choice. According to the head of the college, Peng Yunhong (彭雲宏), "Our undergraduate program in creative design attracts outstanding high-school graduates who possess strong design talent. Many of the students achieve results in the university-entrance exams that would allow them to enter any of Taiwan's top universities."

The university consistently achieves stellar results at Germany's iF Design Awards. This year 15,000 works from around the globe were entered in the concept-design competition, and the university had 11 entries among the 300 finalists. The *Pill Jar for PD* (帕金森藥罐) was designed by Yeh Mingchieh (葉銘杰), from the school's graduate program in industrial and commercial design. Those suffering from Parkinson's Disease, and the elderly and frail, can open the jar easily by pressing down lightly on the cap. This design placed in the top 100 at the competition, along with four other entries from the university, placing it first in the world in terms of total iF Design Awards points.

The school's outstanding students have enjoyed continued success in local and foreign competition. NTUST President Chen Shishuenn (陳希舜), says that this year's award-winning entries at the iF competition clearly show the quality of the students' analytical skills and demonstrate their creativity in solving practical problems. These also indicate the special teaching strengths at NTUST.



National Taipei University of Technology –

Cultivator of Both Applied Skills and Humanities



8. Tsai Jenhui (蔡仁惠), dean of the NTUT College of Design.
9. Beyond providing students with solid basic design skills, NTUT strengthens students' cultural literacy, enhancing their creativity.
10. *Wave Painting Bucket*, by NTUT students Li Yinkai (李胤凱), Cai Fuyu (蔡富羽), and Syu Shuoren (許碩仁), winner of a 2012 iF Design Award.
11. NTUT has incorporated natural ecology concepts into its campus design.

Information

National Taipei University of Technology 臺北科技大學

Add: 1, Sec. 3, Zhongxiao E. Rd.
(忠孝東路3段1號)
Tel: (02) 2771-2171
Website: www.ntut.edu.tw

The National Taipei University of Technology (臺北科技大學, NTUT) was established in 1912, and is Taiwan's first school devoted to industrial education. Earlier this year it was awarded first place as a "Development Model University of Technology" by the Ministry of Education. The school's campus is located in downtown Taipei, near Guang Hua Digital Plaza (光華數位新天地) and Huashan 1914 Creative Park (華山文創園區), creating an environment with a unique mix of technology and culture.

The school's College of Design (設計學院) was established in 2001. There are currently undergraduate programs in industrial design, architecture, and creative design, along with graduate institutes for innovation and design, architecture and urban design, and interactive media design. The dean of the college, Tsai Jenhui (蔡仁惠), adds: "Last year the university set up a program for cultural studies, and we have established cross-discipline studies with them to give our College of Design students stronger capacity in the humanities." Beyond providing students with solid basic design skills, the cultural literacy of the students is strengthened and their learning horizons given greater breadth – an important aspect of today's teaching approach. The students develop humanistic concerns as their starting point, developing more interests outside their courses and enhancing their creativity.

Tsai believes that applied skills are a strong point of NTUT students. Teachers and students often use winter and summer vacation time to head off to remote locations, using local materials to build homes and furniture for the local people, integrating design into everyday life.

The school's students have performed extremely well in local and overseas competitions in recent years. From 2008 to 2011, NTUT took home 20 awards at the two big, prestigious iF and red dot international competitions. At this year's iF Design Awards the school had 12 entries, and three made it into the final 100. At last year's Young Designers' Exhibition in Taipei NTUT won nine medals, including gold and bronze in the product-design category and a special manufacturer's award. Its continued success has made NTUT another top choice for high-school graduates when they choose which road to follow into the world of design.



The Shih Chien University College of Design (實踐大學設計學院) has received many plaudits from both the domestic and international design industries. In 2007 it made *Businessweek* magazine's D-Schools: The Global List, a worldwide evaluation of university design and innovation programs. The 60 best design programs in the world make the list, and Shih Chien University's College of Design took its place along with such famed programs as Harvard Business School and the Stanford Institute of Design.

The College of Design, opened in 1997, has four major programs: industrial design, communications design, architectural design, and fashion design (including Master's programs). The dean of the college, Chang Yiching (章以慶), states that students are encouraged to participate in domestic and international design competitions, and even more emphasis is placed on developing special courses and utilizing outstanding teachers, thereby cultivating solid design skills.

In order to broaden the international perspective of both faculty and students, for three successive years starting in 2008 the college jointly held cross-border workshops with teachers and students from the Massachusetts Institute of Technology's School of Architecture and Planning and its Media Lab. These sessions helped Shih Chien's students enhance both their foreign-language skills and their international outlook.

In 2011 the SCU International Design Workshop (設計學院跨系所國際設計工作營) was set up as a formal course. Outstanding students from the college's four programs were chosen to participate, and professors were invited from London's renowned Central Saint Martins College of Art and Design to serve as instructors. This was an intensive course that immersed the students in interdisciplinary, cross-domain creative learning. In 2012 a 3-year design-workshop initiative is being launched in cooperation with Dai Fujiwara, former creative director at famed apparel brand Issey Miyake, greatly enriching design students' repertoire.

The SCU International Design Workshop series has now been run for five years. In addition to the international workshops, says Dean Chang, the college often invites executives from famous fashion brands to teach courses strengthening students' management skills, thus helping the students become multidimensional design-industry professionals. 

Shih Chien University – Selected One of World's 60 Most Outstanding Schools of Design



12. The dean of Shih Chien University's College of Design, Chang Yiching (章以慶).

13-14. The SCU International Design Workshop was an intensive course that immersed students in interdisciplinary, cross-domain creativity studies.

15. SCU fashion-design students engaged in classroom apparel creativity.

Information

Shih Chien University 實踐大學

Add: 70 Dazhi St. (大直街70號)

Tel: (02) 2538-1111

Website: www.usc.edu.tw





Images from a Land of Snow – The 2012 Taipei Film Festival

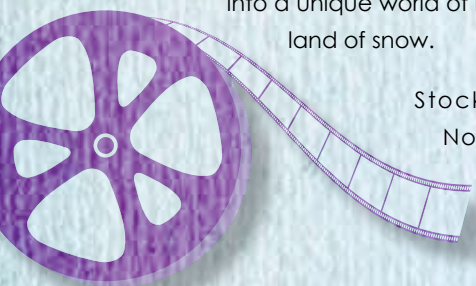
In the minds of many movie fans, the film *Amélie* painted Montmartre in Paris as a most strange and lovely place. Here in Taiwan, the film *Monga* (魷魚) emphasized the retro-nostalgic atmosphere of Taipei's Bopiliao Historic Block (剝皮寮歷史街區). Taipei provides creative nourishment for film-makers, and the films they create enrich the city's memory. Each year Taipei Film Festival (臺北電影節) explores the theme "Cities Gazing at Each Other, Cultural Interaction," and the "City In Focus" this year is the Swedish capital, Stockholm. During its three-week run, the festival will traverse almost a century of Swedish filmmaking history, and show close to 40 Swedish masterpieces, leading local movie lovers into a unique world of images from a captivating land of snow.

Stockholm, home of Alfred Nobel, is a charming and gentle city on the sea with many harbors and islands that have led it

to be dubbed the "Venice of the North." The city, which was Europe's Green Capital 2010, has been the creative spawning ground of many acclaimed film directors since the silent era in the early 1900s, Ingmar Bergman being the most celebrated. His films, which dwell on existential crises such as failure, loneliness, and faith, are deep and rich philosophical journeys. Among the many famed contemporary directors who have declared him a mentor are Woody Allen, Robert Altman, Ang Lee, and Tsai Mingliang (蔡明亮).

Besides screening work by Bergman himself, films in the "Bergman vs. Bergman" category explore work by other directors closely related to or influenced by Bergman's own films. Thus viewers can compare the different films and have more fun interpreting Bergman's own works.


Among tribute works being screened at the festival is Woody Allen's *Interiors*. The film, exploring the stereotypical tragic elements of an American





intellectual family, has been called Woody Allen's most atypical work, featuring sober and dignified camera work, The movie *3 Women* by Robert Altman (who was granted a Lifetime Achievement Award at the 2006 Oscars) tells the story of two female nurses who experience a strange and engaging personality swap. Both of these films are seen as reflections of Bergman's classic work *Persona*.

Apart from films being shown in the "City In Focus" category, a number of excellent films from other lands around the globe are being shown at the festival. *The Yellow Handkerchief*, from Japan, is an adaptation of a famous short story. *Mourning* from Iran won two major prizes at the Busan International Film Festival. Also showing is *Love is In the Air*, a Danish musical about unrestrained youthful exuberance. As usual, the festival will feature the eagerly anticipated International New Talent Competition, and the Taipei Awards competition (臺北電影獎) for Taiwan filmmakers.

The "spokeswoman" for the 2012 festival will be *Pippi Longstocking*, written in 1945 by Swedish author Astrid Lindgren, who is considered a national treasure. Pippi's adventurous experiences with friends, her message of courageous exploration, and her rejection of constraining restrictions could be considered a metaphor for the spirit of creation evident in these films. 

1. *Love Is In The Air*, a Danish musical.
2. The Japanese film *Fish on Land*.
3. Woody Allen's *Interiors*.
4. *Mourning*, an Iranian film.
5. Bergman's *Autumn Sonata*.
6. The main visual of the 2012 Taipei Film Festival.



Information

2012 Taipei Film Festival 2012臺北電影節

Film Screening Period: 6/29~7/19

Screening Locations:

Taipei Zhongshan Hall, Shin Kong Cineplex, Wonderful Theater
(臺北市中山堂、新光影城、真善美戲院)

Website: www.taipeiff.org.tw

Ticket Sales: 6/2 ~7/15

(launch of ticket-package sales 5/26)

Locations: from ERA Ticket outlets around Taiwan, or online at www.ticket.com.tw

Tickets can also be purchased at individual screening sites.

The World through Bank Notes – The Story of Paper Money Exhibition



Many value money purely for its buying power. However, the Story of Paper Money (鈔票的故事) exhibition, currently on at the Taipei Story House (台北故事館), challenges this conventional perspective. Over 1,100 colorful notes are on display, each acting like a name card for its country, telling a story of national political and economic changes and tracing the evolution of cultures. The illustrations on these notes collectively form a window on the world.

The exhibition at the Taipei Story House showcases some of the world's most beautiful paper notes chosen over a 7-year period (2005–2011) by the International Bank Note Society. Displayed in the main exhibit area, entitled “Around the World in Paper Money” (環遊世界看鈔票), are illustrated notes from 166 countries spread across five continents. The artwork wonderfully reveals the cultural history and customs of each. Another display section, entitled “Seven Wonders of the World – Natural Wonders” (世界鬼斧神工之處—自然奇景), features 45 bank notes illustrating famed sights such as Mt. Everest, Mount Ararat (the final resting place of Noah's Ark), and the Iguazu Falls, among others.

Further on, in the small exhibit hall, come face to face with the largest-ever bank note: the 30-centimeter Great Ming Circulating Treasure Note (大明通行寶鈔) from the Ming Dynasty. Here also is the smallest note in the world, a commemorative issue from Russia celebrating the tercentenary of the Romanov house, measuring just 3 centimeters: the size of a postage stamp. There is also a display of notes made from unusual materials, including plastic notes from Taiwan and silk notes from Germany.

A highlight of the “Story of Taiwan Paper Money” (台灣鈔票的故事) exhibit is the “Taisho Transformation Coupon” (大正改造券), issued in Taiwan by the Japanese colonial authority. The coupon dates from 1914, the very year that the residence now housing the Taipei Story House was completed. From the same era, a copy of the “Betel Palm” (青仔櫛) 100-yuan note, (the highest denomination issued by the Bank of Taiwan at the time) is quintessentially Taiwanese, with its two betel-nut trees. Various designs for the New Taiwan Dollar are also showcased, including the illustration of the endangered Formosan landlocked salmon used for the modern NT\$2,000 bill. You can make rubbings from these moldings. Also on display in this area are a table, chair, magnifying glass, carving knife, and table lamp used in the creation of paper-money molds.





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On the second-floor is the “Husband and Wife Paper Money” (夫妻鈔票) section, where a note commemorates the Thai monarch and his wife on their 50th wedding anniversary. Another note shows the king of Swaziland, his nine wives, and his children.

On the same floor, take a walk through nature with illustrations of the Mikado pheasant on the NT\$1,000 note, Japan's red-crested crane, Indonesia's red bird of paradise, and Canada's common loon. In the “Endless Fascination – Wondrous Ecology” (風情萬種—美妙生態) section the beauty of plants and flowers from various countries from around the world are on show, reproduced in vividly realistic detail.

Although most of us are unlikely to get the chance to set off on a globe-trotting adventure, a short trip to the Taipei Story House at least gives us the chance to explore the world, via the art of paper money. 🌐

- 1-2. The largest-ever paper money note, the Great Ming Circulating Treasure Note, and the smallest, issued to celebrate the tercentenary of Russia's Romanov house.
3. This note shows the king of Swaziland, his nine wives, and his son and daughter.
4. The note selected in 2011 as prettiest, from Uganda.
5. The quintessentially Taiwanese “Betel Palm” 100-yuan note, with its two betel-nut trees.
6. The ¥1,000 bill, showing the Japanese red-crowned crane.
7. During the exhibit you can print your own notes at the Taipei Story House.
8. “Around the World in Paper Money” exhibit area.
9. The “Endless Fascination – Wondrous Ecology” section attracts many visitors.
10. The “Around the World in Paper Money” section has notes from 166 countries spread across the five continents.

Information

Story of Paper Money 鈔票的故事特展

Time: Until 7/1; Tues~Sun 10:00~17:30 (closed Mon)

Venue: Taipei Story House 台北故事館

Add: 181-1, Sec. 3, Zhongshan N. Rd. 中山北路3段
181-1號 (beside Taipei Fine Arts Museum; 臺北市立美術館旁)

Tel: (02) 2587-5565

Website: www.storyhouse.com.tw



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Images from the Master of Surrealism – The Salvador DALI Exhibition

A sofa in the shape of a pair of bright red lips, melting clocks, lithe elephants with impossibly long legs—these dream-like surreal images are equally famed as the cubist flights of imagination created by Picasso. They are also the most representative images from the celebrated work of 20th century surrealist master Salvador Dalí.

Dalí passionately explored the realm of dreams and of psychoanalysis. As a painter, sculptor, writer, and film creator, he reconstructed the metaphors and imagery meanings of our subconscious space. At the upcoming Salvador Dalí Exhibition (瘋狂達利·超現實主義大師特展), staged from June 16 to September 30, works displayed include two large-scale sculptures, 23 large-scale bronzes, and a 10-meter oil painting. These and almost 100 other works, from small sculptures, illustrations, and photographs to gold ornaments and surrealist furniture, will assist in giving visitors a glimpse into the strange and mysterious world of this most unusual of man.

The famed classic *Woman Aflame*, a large sculpture close to four meters high, unites several of Dalí's favorite elements: fire, the feminine form and drawers. The flames represent woman's erotic impulses, the drawers

her concealed sexuality. Dalí leaves several of the drawers slightly open, indicating that these secrets are already known and no longer need to be hidden, and has two crutches rising from the figure, symbolizing a blend of authority, stability, and sexual power. In *Dance of Time* four soft, limp, amoeba-like hanging bells express time's evanescent nature.

Dalí's fascination with the micro-analysis of people's hidden aspects meant there were no taboos or proscribed areas in Dalí's creative subject matter. Life and death, sexuality, violence, religion—everything was on the table. In the bronze *Vision of the Angel*, the strength and supremacy of God is represented by a thumb, from which all life (represented by branches) emerges. An angel, representing the meditative spirit, has its wing supported by a crutch, representing the presence and support of the Divine.





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1. *St. George and the Dragon*
2. *Dance of Time II*
3. *Woman Aflame*



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4. *Space Elephant*
5. *Vision of the Angel*
6. *Space Venus*




6

Dali's unbridled spirit roamed far beyond painting and sculpture, extending into such varied domains as film, architecture, furniture, fashion, and stage design. The inspiration for his *Lips Sofa* was the seductive red lips of Hollywood sex symbol Mae West. In the 1930s Dali worked with Jean-Michel Frank, who turned Dali's furniture paintings into reality, creating such practical everyday decorative items as furniture and lamps. In the *Bracelli* floor lamp, an extreme statement of Dali's theatrical surrealist style, the angular, branch-like base creates visual contradictions and conflict in its equilibrium.

There will also be a display on the dream sequence Dali designed for Alfred Hitchcock's 1944 movie *Spellbound*, including large-scale oil paintings, posters, and rare images of Dali in discussions at the film set.

Elsewhere, in the small sculpture and glass-creation section, soft French femininity is the dominant theme. The illustrations section features lesser-known Dali works, providing an understanding of the foundation of skills and the rich historical and cultural heritage that underlay his strange, absurdist, surrealist style.

Dali once said that "The only difference between me and a madman is that I'm not mad." He described his creative process as the "paranoid-critical method," using his extreme visions, his bold and narcissistic personality, his inexhaustible imagination, and his controversial yet fascinating curiosity to explore the world of the subconscious. And it's a place in which you too can roam freely if you take in this exhibition. 

Information

Salvador Dali Exhibition

瘋狂達利 · 超現實主義大師特展

Time: 6/16~9/30

Hours: Mon~Sun 09:00~18:00

Add: 21, Zhongshan S. Rd.; Chiang Kai-shek Memorial Hall (中山南路21號; 中正紀念堂)

Tel: (02)6630-3888; (02)2343-1100

Website: www.mediasphere.com.tw

2012 5/6

May-June
Arts Exhibition Calendar



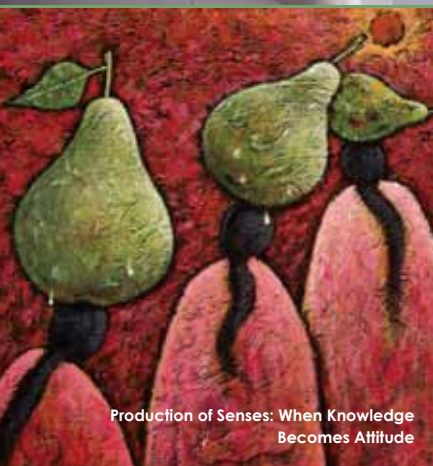
The 10th Taishin Arts Award Exhibition



Julian Rosefeldt World-Making Film and Photo Works 2001-2011



Secret Borders · Totems · Impressions – Exhibition of Guatemalan Artistic Creation



Production of Senses: When Knowledge Becomes Attitude

National Palace Museum

Tel: (02) 2881-2021
Add: 221, Sec. 2, Zhishan Rd. (至善路 2 段 221 號)
Website: www.npm.gov.tw

Until 6/25

From the Brush of Xuande: Painting and Calligraphy of the Ming Emperor Xuanzong

Until 6/25

Canonical Studies and the Art of Writing: Calligraphy by Qing Dynasty Scholars of the Confucian Classics

Until 7/16

Painting Anime— Syzygy of the Sun, Moon, and the Five Planets

Taipei Fine Arts Museum

Tel: (02) 2595-7656
Add: 181, Sec. 3, Zhongshan N. Rd. (中山北路 3 段 181 號)
Website: www.tfam.museum

Until 6/3

Julian Rosefeldt World-Making Film and Photo Works 2001-2011

Until 6/10

Time Games: Contemporary Appropriations of the Past

National Chiang Kai-shek Memorial Hall

Tel: (02) 2343-1100
Add: 21, Zhongshan S. Rd. (中山南路 21 號)
Website: www.cksmh.gov.tw/eng/index.php

6/15~9/23

The Dawn of the Dinosaurs

6/22~7/17

Oral History Exhibition

National Theater & Concert Hall

Tel: (02) 3393-9888
Add: 21-1, Zhongshan S. Rd. (中山南路 21-1 號)
Website: www.ntch.edu.tw

5/31

Homeland Famous Japanese Music

6/5

Nordic Voices—TPYC Concert

6/17

Meeting the Mandolin in Summer

Songshan Cultural and Creative Park

Tel: (02) 2765-1388
Add: 133, Guangfu S. Rd. (光復南路 133 號)
Website: www.songshanculturalpark.org

Until 6/3

Japan Eshi World

National Taiwan Science Education Center

Tel: (02) 6610-1234
Add: 189 Shishang Road (士商路 189 號)
Website: www.ntsec.gov.tw

Until 6/3

Trick Art Part II

Treasure Hill Artist Village

Tel: (02) 2364-5313
Add: 4-8, Aly. 37, Ln. 230, Sec. 3, Tingzhou Rd. (汀州路 3 段 230 巷 37 弄 4-8 號)
Website: www.artistvillage.org

Until 6/17

AIR Overlapping II

National Museum of History

Tel: (02) 2361-0270
Add: 49, Nanhai Rd. (南海路 49 號)
Website: www.nmh.gov.tw

Until 5/20

Secret Borders · Totems · Impressions – Exhibition of Guatemalan Artistic Creation

Until 5/31

To Gaze and to Look Beyond: Eyes of Formosa

Until 5/31

Moments of the Past: Selected Photographs of the Museum Collection

Digital Art Center, Taipei

Tel: (02) 7736-0708
Add: 180, Fuhua Rd. (福華路 180 號)
Website: www.dac.tw

Until 6/10

Royal College of Art Animation 26 Years

Kuandu Museum of Fine Arts, Taipei National University of the Arts

Tel: (02) 2896-1000, ext. 2416
Add: 1 Xueyuan Rd. (學園路 1 號)
Website: www.kdmofa.tnu.edu.tw

Until 7/1

Creators of Dialogue

Until 7/8

New York Travel Program

Until 7/8

Production of Senses: When Knowledge Becomes Attitude

Museum of Contemporary Art Taipei (MOCA Taipei)

Tel: (02) 2552-3721
Add: 39 Chang'an W. Rd. (長安西路 39 號)
Website: www.mocataipei.org.tw

Until 6/17

The 10th Taishin Arts Award Exhibition

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How To Get from Taiwan Taoyuan International Airport to Taipei

For traveling between Taipei and Taiwan Taoyuan International Airport, whether by inexpensive, high-quality coach, safe and fast taxi, or high-grade professional airport limo service, you're spoiled for choice in satisfying your particular time and budget.



The Transportation Map of Taiwan Taoyuan International Airport Terminal I & II

Taxi

Service locations:

North of the Arrivals hall of Terminal I and South of the Arrivals hall of Terminal II

One-way fare:

meter count plus 15%, with freeway tolls extra; average fare to Taipei around NT\$1,100.

Terminal I Arrivals hall taxi-service counter tel. no.: (03) 398-2832

Terminal II Arrivals hall taxi-service counter tel. no.: (03) 398-3599

Passenger Coach Bus

Service locations:

Southwest of the Arrivals hall of Terminal I (exterior vehicle pickup corridor) and Northeast of the Arrivals hall of Terminal II (exterior vehicle pickup corridor)

Coach-service companies:

Taiwan Bus Corp., Evergreen Bus, Free Go Express, Citi Air Bus, U Bus

One-way fare: NT\$85-145

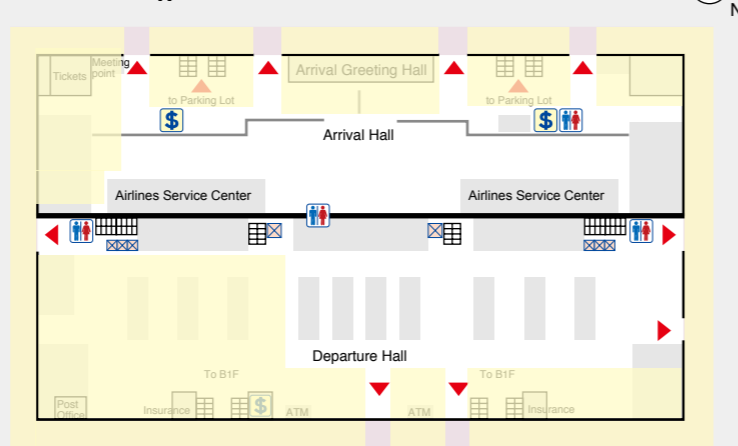
Travel time:

40-60 minutes depending on routes (60-90 minutes for Citi Air Bus, which has more stops)

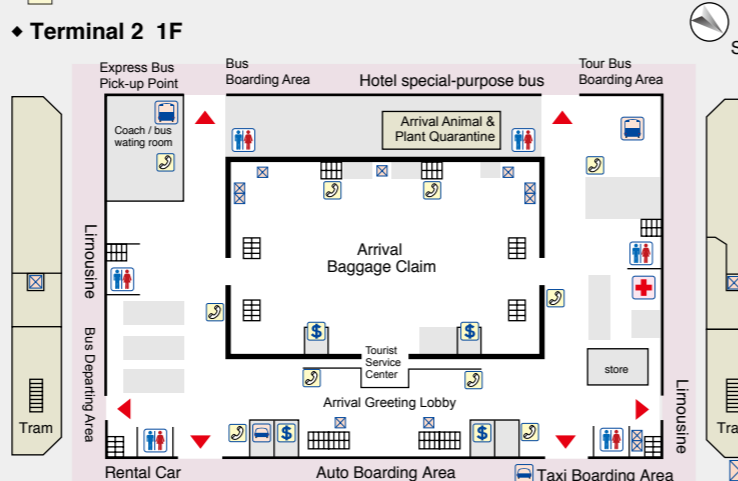
Schedule:

Every 15-20 minutes (Citi Air Bus 20-30 minutes)

Terminal 1 1F



Terminal 2 1F



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- Outdoor
 - Bus Station
 - Taxi Station
 - Toilet
 - Health Center
 - Telephone
 - Elevator
 - Moving Walkway
 - Foreign Currency Exchange

NOTICE

In order to facilitate inquiries by the public, the city government has set up the 1999 Taipei Citizen Hotline. Whether by telephone, mobile phone, or Internet phone (public telephones and prepaid cellphone cards excluded), dial 1999 for free access. There is a time limit, with service personnel restricted to 10-minute service availability, and a 10-minute limit on call transfers. Citizens are asked to make the most efficient use of this resource, making all calls as brief as possible.

For more information, call 1999 or visit www.rdec.taipei.gov.tw

TAIWAN EMERGENCY TELEPHONE NUMBERS

Police / 110
Crimes, traffic accidents, and other incidents for which police assistance is needed

Fire / 119
Fire, injury or accident, or other urgent matters for which emergency relief is needed

Women and Children Protection Hotline / 113 ext. 0
24-hour emergency, legal information, and psychological services for victims of domestic violence and/or sexual abuse.

NON-EMERGENCY TELEPHONE NUMBERS

Unit	Tel. No.
Taipei City Govt. Citizen Hotline	1999
English Directory Service	106
IDD Telephone Service Hotline	0800-080-100 ext.9
Time-of-Day Service	117
Weather Bureau	166
Traffic Reports	168
Tourism Bureau (MOTC) 24-Hour Toll-Free Travel Information Hotline	0800-011-765
Tourism Bureau (MOTC) Toll-Free Traveler Complaints Hotline	0800-211-734
International Community Service Hotline	0800-024-111
Tourism Bureau Information Counter, Taiwan Taoyuan International Airport	Terminal 1:(03)398-2194 Terminal 2:(03)398-3341
Government Information Office, Executive Yuan	(02) 3356-8888
Bureau of Foreign Trade	(02) 2351-0271
Taiwan External Trade Development Council (TAITRA)	(02) 2725-5200
Taiwan Visitors Association	(02) 2594-3261
The Japanese Chamber of Commerce & Industry, Taipei	(02) 2522-2163
Ministry of Foreign Affairs	(02) 2348-2999
Ministry of Foreign Affairs Citizens Hotline	(02) 2380-5678
Police Radio Station	(02) 2388-8099
English Hotline for Taxi Service	0800-055-850 ext.2
Consumer Service Center Hotline	1950
Bureau of National Health Insurance Information Hotline	0800-030-598 ext.3
AIDS Information Hotline	0800-888-995

Source for Above Information:

Information For Foreigners Service / Tel: 0800-024-111
Tourism Bureau, Ministry of Transportation and Communications
Tel: (02) 2349-1500

※ Entries in green indicate service in English provided

LIST OF TAIPEI VISITOR INFORMATION CENTERS

Taipei Main Station Visitor Information Center
(02) 2312-3256 1F, 3 Beiping W. Rd.

Songshan Airport Visitor Information Center
(02) 2546-4741 340-10, Dunhua N. Rd.

East Metro Mall Visitor Information Center
(02) 6638-0059
Underground Mall 4-2, 77, Sec.1, Da'an Rd.

MRT Ximen Station Visitor Information Center
(02) 2375-3096 B1, 32-1, Baoqing Rd.

MRT Yuanshan Station Visitor Information Center
(02) 2591-6130 9-1, Jiuquan St.

MRT Jiantan Station Visitor Information Center
(02) 2883-0313
65, Sec. 5, Zhongshan N. Rd.

MRT Beitou Station Visitor Information Center
(02) 2894-6923 1, Guangming Rd.

Taipei City Hall Bus Station Visitor Information Center
(02) 2723-6836 6, Sec. 5, Zhongxiao E. Rd.

Plum Garden Visitor Center
(02) 2897-2647 6, Zhongshan Rd.

Miramar Entertainment Park Visitor Center
(02) 8501-2762 20, Jingye 3rd Rd.

Maokong Gondola Taipei Zoo Station Visitor Center
(02) 8661-7627
2, Lane 10, Sec. 2, Xinguang Rd. (1F, Maokong Gondola Service Center)

Maokong Gondola Maokong Station Visitor Center
(02) 2937-8563
35, Lane 38, Sec. 3, Zhinan Rd. (Exit area, Maokong Station)

The Fragrance of Maokong's Mountains and Tea Leaf (P30~P33) Map



Transportation

Maokong Gondola 貓空纜車

Tickets: 1 station NT\$30, 2 stations NT\$40, 3 stations NT\$50 (EasyCard accepted)

Ticket Sales: All Maokong Gondola stations

Hours: Tues~Thurs 09:00-21:00, Fri and day before national holiday 09:00-22:00; Sat/Sun and national holiday 08:30-22:00

Tel: (02) 218-12345

Website: gondola.trtc.com.tw

Maokong Itinerant Bus

You can take **BR15** and **S10** to scenic spots around Maokong.

The Maokong Buses (**BR15**, **S10**, and the **Maokong Itinerant Bus**)

You can call the bus to stop anywhere along the route on weekdays, but please wait at the bus stop on holidays.

1. Right Line: Maokong Gondola Maokong Station → Tianliao Bridge → Zhanghu Lake → Zhangshan Temple → Xinghua Forest → Teapot Museum → Zhanghu Trail Walkway → Sanxuan Temple (circulator service).

2. Left Line (Zhinan Temple): Tea Promotion Center Parking Lot → Maokong → Pavilion → Yuanshan → Caonan → Maokong Gondola Zhinan Temple Station (return service).

The Fragrance of Maokong's Mountains and Tea Leaf (P30~P33) Tour Information



The Fragrance of Maokong's Mountains and Tea Leaf

Guzaowei Soybean Milk Shop

古早味豆漿店

Add: 14, Wanshou Rd. (萬壽路14號)

Taipei Zoo

臺北市立動物園

Add: 30, Sec. 2, Xinguang Rd. (新光路2段30號)

Tel: (02) 2938-2300

Small Cottage Tea House

小木屋茶坊

Add: 28, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷28號)

Tel: (02) 2939-0649

Chang Nai-miao Memorial Hall

張酒妙茶師紀念館

Add: 53-2, Lane 34, Sec. 3, Zhinan Rd. (指南路3段34巷53之2號)

Tel: (02) 2938-2579

Three Stone Teapot Museum

三墩石茶壺博物館

Add: 36, Lane 34, Sec. 3, Zhinan Rd. (指南路3段34巷36號)

Tel: (02) 2938-6177

Café Xiang

CAFÉ巷

Add: 33-5, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷33-5號)

Tel: (02) 2234-8637

Taipei Tea Promotion Center for Tieguanyin and Pouchong

臺北市鐵觀音包種茶研發推廣中心

Add: 8-2, Lane 40, Sec. 3, Zhinan Rd. (指南路3段40巷8-2號)

Tel: (02) 2234-0568

Yau-Yue Tea House

邀月茶坊

Add: 6, Lane 40, Sec. 3, Zhinan Rd. (指南路3段40巷6號)

Tel: (02) 2939-2025

Big Teapot 1F Tea Restaurant

大茶壺1樓茶餐廳

Add: 1F, 37-1, Lane 38, Sec. 3, Zhinan Rd. (指南路3段38巷37之1號1樓)

Tel: (02) 2939-5615

If you'd like more information on Maokong, the "Maokong Slow Tours" (貓空慢慢遊) website has detail on the area's scenic sites, shops, and activities. There are also five different tour itineraries mapped out for you to consider: Maokong Tea, Maokong Tea-house, Maokong Ecology, Maokong Meadow, and Maokong Culture.

English version:

www.zonego.taipei.gov.tw/MP_10501D2.html

Japanese version:

www.zonego.taipei.gov.tw/MP_10501D1.html

* Maokong Gondola Will Suspend Service from May 2 to June 1 for Maintenance, and Resume Service on June 2, 2012.

* Maokong Gondola Taipei Zoo Station Visitor Center and Maokong Gondola Maokong Station Visitor Center will suspend service from May 2 to June 1.

Maokong Gondola

Taipei Zoo Station Visitor Center

Tel: (02) 8661-7627

Add: 2, Lane 10, Sec. 2, Xinguang Rd; 1F, Maokong Gondola Service Center (新光路2段10巷2號; 貓空纜車服務中心1樓)

Hours: Tues~Fri 09:00~21:00; weekends/holidays 08:30~21:00 (closed Mon)

Maokong Gondola Maokong Station Visitor Center

Tel: (02) 2937-8563

Add: 35, Lane 38, Sec. 3, Zhinan Rd.; by visitor center exit (指南路3段38巷35號; 纜車貓空站出口處)

Hours: Tues~Fri 09:00~18:00; weekends/holidays 08:30~20:00 (closed Mon)

* Both visitor centers provide advice, print materials, and online materials in English and Japanese on scenic sights, transportation, food, drink, and accommodations, celebrations, and package tours, along with a range of maps.





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