

The background of the entire page is a high-quality photograph of a bowl of Taiwanese beef udon. The bowl is filled with thick, wavy udon noodles in a rich, dark brown beef broth. Large, tender slices of beef are visible, along with fresh green onions and a large, vibrant green leafy vegetable, possibly bok choy. The bowl has a blue and white floral pattern around the rim. In the top left corner, there is a small white bowl containing a green vegetable salad. In the top right corner, there is a small white bowl containing a red chili oil sauce. The entire scene is set on a light-colored wooden table.

TAIPEI

台北

STORIES FROM THE CAPITAL

SUMMER 2019

| VOL.16

MICHELIN × TAIPEI

**Michelin Guide Showcases
Taipei's Thriving Culinary Scene**

**Three Alternative Ways
to Experience Food in Taipei**

**Traveling to Taipei
During Ghost Month**

**Dreaming of Food in Taipei
YouTube Star Ku Shares His Love
of Local Taiwanese Eats**

TAIPEI 台北

SUMMER 2019 | VOL.16

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EDITOR'S INTRODUCTION

Notes from a Taipei Summer

Taipei is a paradise for foodies. This one-time well-kept secret of the travelers' world is quickly becoming a secret no more. From seasoned globetrotters to highly regarded voices of the food scene, the word has gone out and it has spread both far and wide: from street-side snacks to fine dining, Taipei is a top-notch culinary destination.

The vaunted *Michelin Guide* (that of Michelin star fame) too has taken notice of Taipei's many mouth-watering delicacies. This esteemed publication — the holy book of food lovers worldwide — has seen fit to include a multitude of Taipei establishments within the pages of the 2019 edition, and who's better to serve as your guide to these purveyors of the delectable than Joan H., best known by her online handle and blog @hungryintaipei. In this issue, she serves up nine Taipei eateries lauded in this year's *Michelin Guide*.

On board as well to take you on a one-of-a-kind food tour with a unique outsider's insider perspective in this issue is YouTube Star Ku of *Ku's Dream*. The well-heeled Frenchman moved to Taipei in part due to his intense passion for Taiwanese food, and his love for everything from night market snacks to the city's 24-hour food culture shines in the pages to come.

And speaking of night markets, 24 of Taipei's street stall specialties were featured in the *Michelin Guide Taipei 2019* as Bib Gourmand selections. *TAIPEI* gives you an inside look at each of these buzz-worthy treats, and talks to the chefs behind the street food magic.

A pair of summertime Taiwan traditions are on the horizon as well. Ghost Month and Qixi (Chinese Valentine's Day) are just around the corner. When it comes to Ghost Month, there are some definite dos and don'ts. As for Qixi, if you're looking for Mr. or Mrs. Right, there are some protocols to follow when visiting temples and praying to Yue Lao, Taiwan's patron god of lovers. In both cases, let *TAIPEI* serve as your cultural guide.

No matter what your reason is for visiting Taipei, you will find it is a city that welcomes people of all backgrounds and has something to cater to most any niche you can name. From food to culture, Taipei is a place that never fails to amaze, and as the mercury rises, so too does the capital's reputation as a hot destination.

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Calendar of Good Times

JUNE

Now - 7/7

2019 Taipei Xia-Hai City God Cultural Festival

The Taipei Xia-Hai City God Cultural Festival (台北霞海城隍文化節) was originally a celebration of the birthday of the City God, and the "Greeting of the City God", in fact, is regarded as one of the three major religious rituals held in Taipei. In recent years, the ritual activity has gradually changed into a festival encompassing a series of cultural events. This year, an exhibition of the "Bangka Exodus" is presented in Taipei's Bopiliao (剝皮寮) neighborhood from May 28 to Jul 7, telling the story of the City God coming to Taiwan. From June 13 to 15, markets and concerts will also be held. The birthday ritual will begin at Taipei Xia-Hai City God Temple on June 16.



6/27 - 7/13

2019 Taipei Film Festival

As the iconic cinema event in Taipei, the Taipei Film Festival (台北電影節) aims not only to promote filmmakers in Taiwan, but also to reflect the social and cultural movements here as well. During the festival, films will be screened in Taipei Zhongshan Hall (中山堂), SKCINEMAS (新光影城) and SPOT-Huashan Theater (光點華山電影館). Screening around 160 films from over 60 countries each year, the festival also features the International New Talent Competition for new directors, and the Taipei Film Awards for outstanding Taiwanese productions. For more information, please visit the official website: <https://www.taipeiff.taipei/>



6/30 - 8/31

2019 Taipei Aqua-Friendly Festival

In the long, hot summer, you no longer need to take a trip to a distant beach to cool off. Every year, the Taipei Aqua-Friendly Festival (台北親水節) is held at Taipei Water Park (台北自來水園區). The water garden and other forms of water entertainment are open to the public, creating a space where tourists can play and have some fun. The opening will be on June 30, and themed concerts and indigenous dancing performances are included in the festival, giving tourists a taste of cool summer life in the city.





7/13 - 7/21

2019 Taipei Riverside Kids Festival

The 2019 Taipei Riverside Kids Festival (台北河岸童樂會) will consist of various activities in Dajia Riverside Park (大佳河濱公園), including surfing, inflatable water slides, lazy rivers, and all kinds of water fun suitable for families. There will also be live music, magic shows, games, and creative markets held during the Festival.

8/3 - 8/4

2019 Taipei Valentine's Day

The Taipei Valentine's Day (大稻埕情人節) will be held at Yanping Riverside Park (延平河濱公園) (next to No. 3 and No. 5 Water Gate by the Tamsui River), and takes "Love – Music – River" as the theme for the large concerts and special performances held in conjunction with the Qixi Festival. Food trucks and creative markets will also be there in the surrounding areas. At the concerts, people can appreciate fireworks displays, enjoy unique snacks, and support the shops in the local area, enjoying a romantic night with families and lovers.



8/3 - 9/8

2019 Taipei Art Festival

This year, the Taipei Art festival (台北藝術節) theme is "Identity." With the slogan "I (do not) Belong To You", it encourages outstanding artistic talents to showcase their creativity and their own social identity. The art forms are beyond what they once were, including music, dancing, and multimedia dramas. The works are a combination of different areas and cultures, and the performance teams hail from 10 countries around the world, including Indonesia, the Philippines, France, Japan and Korea.

8/18 - 9/8

2019 Taipei Fringe Festival

The Taipei Fringe Festival (台北藝穗節) is always far from the mainstream, providing an uncommon experience wherein art is released from the confines of the theater. The opening ceremony for the 2019 edition of the fringe will be held in Yongle Plaza (永樂廣場) in Dadaocheng (大稻埕) on August 18, while the live rehearsal will follow on August 22 in the same place and will be open for the public to reveal the secrets behind the stage curtain. For detailed information, please visit the official website of the event: www.fringefestival.taipei



COVER STORY



(Photo / Mae Mu)

Michelin Guide Showcases Taipei's Thriving Culinary Scene: From Street Eats to Tasting Menus

WORDS BY
@hungryintaipei

PHOTOS BY

Joan H., L'ATELIER de Joël Robuchon à Taipei, Nikukappou Yuu, Chou Chou, Shin Yeh Taiwanese Cuisine, Taiwan Scene, Mae Mu

Taipei is known for its night markets, beef noodles and dumplings, but what does that mean for Michelin, a travel guide that has been synonymous with white tablecloths, fine dining and exquisite French restaurants? In the second edition of the *Taipei Michelin Guide*, over 50 street eats were included in the 58 Bib Gourmand selections, including staples such as beef noodles and dumplings, but also *luwei*, scallion pancakes, roast duck, shaved ice and, yes, stinky tofu. This year, Taipei earned 31 Michelin Stars, adding seven stars to the 2018 tally. Michelin awarded one star to four new spots, with **RAW** and **Tairoir** (態芮), both helmed by Taiwanese chefs, both bumped up to two stars, alongside **Shoun RyuGin** (祥雲龍吟), **Guest House** (請客樓) and newly minted **Sushi Amamoto** (鮎天本). Amusingly, you could eat six Michelin stars within one block in Neihu, dining at neighboring establishments RAW, Tairoir and Shoun RyuGin.

The Michelin Guide elevates the culinary cache for Taipei not only as a destination to eat, but also as a home for rising stars to launch their restaurants.

I've definitely noticed an influx of fine dining restaurants opening in Taipei, with chefs from Japan, Singapore, the US and Italy joining the city's ever advancing culinary ranks, since the inaugural Michelin announcement, serving up everything from casual fine dining tasting menus to wagyu omakases/yakiniku to modern vegetarian. Two of the new restaurants that the Michelin Guide awarded one star to were opened within the last year by chefs new to Taipei — **Logy** and **Impromptu by Paul Lee**. Logy is helmed by Japanese chef Ryogo Tahara, who was previously the sous chef of Michelin two-starred Florilège in Tokyo. Taiwanese American chef Paul Lee (李嶸) brings his experience from L.A.'s Patina, New York's L'ATELIER de Joël Robuchon and Las Vegas's Le Cirque to Impromptu. Both chefs' tasting menus were the most talked about in the past year in Taipei foodie circles, adding touches of Taiwanese flavors into their own cuisines, so it's no surprise they were awarded stars.

From shaved ice to modern tasting menus, here are nine Michelin worthy spots that you shouldn't miss in Taipei.



About the Author

@hungryintaipei, aka Joan H., is a food blogger currently based in Taipei by way of Los Angeles. She started her blog, A Hungry Girl's Guide to Taipei, since 2005, and covers various restaurants, stalls, or cafes in Taipei, hoping to bring out the best in the city.



(Photo / Joan H.)

Shoun RyuGin 【祥雲龍吟】

★★

For the second year in a row, Shoun RyuGin earns two stars for its modern kaiseki tasting menu, highlighting seasonal Taiwanese ingredients. Every single ingredient is from Taiwan, selected from years of Chef Ryohei Hieda traveling all over Taiwan, scouring fish markets and farms from Kinmen (金門) to Pingtung (屏東). Ingredients mapping out on the menu are given to each customer before the meal, and stamped with the dinner's date. Chef Hieda dazzles customers with his interpretation of Japanese cuisine through signature dishes like faintly pink, roasted tender squab on a bed of rosemary, grilled eel with impossibly crispy skin, and threadfin fish with Koshihikari rice, which is mixed together to meld the ingredients with the rice and flavors.



(Photo / Joan H.)

- 📍 5F, 301, Lequn 3rd Rd., Zhongshan Dist.
- 🕒 6:00pm - 9:30pm ; Closed on Monday (Subject to Change)
- ☎ (02) 8501-5808

Impromptu by Paul Lee



What I love about the dishes at Impromptu is that you can't pinpoint the food to any one cuisine or influence. There's a little bit of French, a little bit of California, a little bit of Taiwanese. Chef Paul Lee is able to blend them all beautifully and naturally. Smoked goose with aged vinegar and pickled radish, fresh oysters with Matsu (馬祖) lightly smoked with longan served with tapioca marinated with fish sauce and lemon juice, quail with chimichurri made with fermented vegetables, giving the sauce a sour quality instead of the typical herbs and garlic. Since Paul Lee and I both grew up in California, certain dishes at Impromptu remind me of home, like mini crab taco amuse bouche and the bread pudding with liquid nitrogen foie gras mousse. I love that this restaurant would fit perfectly into the LA culinary landscape, but instead is bringing a fresh perspective to Taipei.

📍 B1, 3, Ln. 39, Sec. 2, Zhongshan N. Rd., Zhongshan Dist.
🕒 5:30pm - 10:00pm ; Closed on Monday
☎️ (02) 2521-2518



(Photo / Joan H.)

L'ATELIER de Joël Robuchon à Taipei 【侯布雄法式餐廳】



You can't get more Michelin than L'ATELIER de Joël Robuchon à Taipei, and Taipei is lucky to have Chef Olivier Jean at the helm. As the first restaurant in Taipei to be opened by a Michelin-starred chef in 2009, L'ATELIER de Joël Robuchon à Taipei has outlasted many others that opened around the same time. If you sit at the counter, you can likely have a friendly conversation with French Chef Olivier Jean, who has been the Chef de Cuisine for the last five years. Signature dishes include Le Caviar with luxurious caviar, king crab and meticulously arranged dabs of cauliflower cream on lobster jelly. The business lunch menu changes every few weeks, but if you want to splurge, the degustation menu is the complete experience.

📍 5F, 28, Songren Rd., Xinyi Dist.
🕒 11:30am - 2:30pm, 6:00pm - 10:00pm
☎️ (02) 8729-2628



(Photo / L'ATELIER de Joël Robuchon à Taipei.)

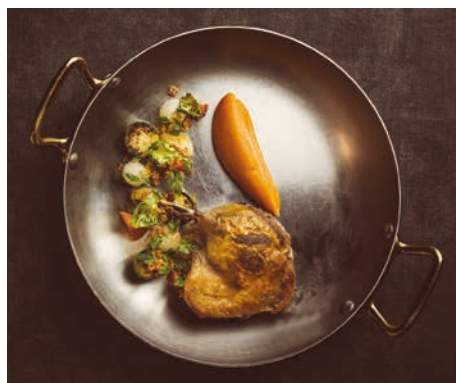


(Photo / Chou Chou)

Chou Chou



Caramelized French onion soup with gruyère (de comté) cheese, duck confit and a soufflé is an ideal French brasserie prix fixe meal. Priced at just under NT\$1,000 for lunch, this set is extremely reasonable. Chou Chou is one of the few places in Taipei offering updated French classics that are as delicious as they are elegantly presented, where diners can mix and match choices to design their own three-course meal. Chef Lam Ming Kin and his team have had a knack for opening quite a few restaurants in Taipei with good vibes, food and drinks, including one-starred Longtail, and Chou Chou is no exception. If you plan in advance, try the whole roast chicken with truffle butter or the 14-day dry aged duck with sauce à l'orange.



(Photo / Chou Chou)

📍 22, Aly. 6, Ln. 170, Sec. 4, Zhongxiao E. Rd., Daan Dist.
 🕒 11:30am - 2:30pm, 6:00pm - 10:00pm ; Closed on Tuesday
 ☎️ (02) 2773-1819

Nikukappou Yuu 【肉割烹 ゆう】



From uni-covered beef tartare to braised wagyu braised pork on rice, wagyu lovers can eat their heart out at Nikukappou Yuu. Think of it as an omakase for wagyu beef. Diners seated around the sushi bar-style counter can watch as the chef prepares the dishes for 9 to 13 courses (depends on different ingredients prepared on different days), with different cuts of pristine marbled wagyu from Omi, Matsusaka, Kumamoto, Nagasaki and Saga. My favorite dish was the thick wagyu katsu sandwich, with melt-in-your-mouth beef paired with a satisfying crispy coating and milky Japanese toast, and the raw beef and uni handroll that rivaled any toro handroll I've had before. While I've had wagyu yakiniku and wagyu shabu, this was the first time I had it prepared so many different ways.

📍 15, Aly. 33, Ln. 216, Sec. 4, Zhongxiao E. Rd., Daan Dist.
 🕒 12:00pm - 2:00pm, 6:00pm - 9:30pm ; Closed on Sunday
 ☎️ (02) 2711-2080



(Photo / Nikukappou Yuu)

Shin Yeh Taiwanese Cuisine 【欣葉台菜創始店】



My love for Shin Yeh has grown over the years since I've lived in Taiwan. The menu is so varied that there's something for everyone in a large multi-generational Taiwanese family, as well as for visitors trying Taiwanese food for the first time. Serving authentic Taiwanese dishes since 1977, Shin Yeh is family-owned restaurant that has expanded to multiple branches, including one at Taipei 101. While there's no shortage of Taiwanese eats in Taipei, Shin Yeh was one of the first white tablecloth restaurants in Taipei over 40 years ago and is perfect when you need a place that is nice but not too stuffy. Signature dishes include sweet potato porridge, stir fried pork kidneys with sesame oil and the steamed crab over sticky rice. I love also ordering the street foods *runbing* (潤餅), or streamed spring roll, and *guabao* (刈包), or pork belly bun here. The best way to eat at Shin Yeh is to come with a large group and share dishes family style, so that you can order more and try a little of each dish.

📍 34-1, Shuangcheng St., Zhongshan Dist.
 🕒 11:00am - 12:00 midnight
 ☎️ (02) 2596-3255



(Photo / Shin Yeh Taiwanese Cuisine)



(Photo / Taiwan Scene)

Fuzhou Black Pepper Bun 【福州世祖胡椒餅】



Once you've posed for your photos in front of the neon-lit Raohe St. Night Market (饒河街觀光夜市) entrance, it's time to get in line for the pepper bun which is the first vendor you'll see if you enter from the entrance close to the temple. Part of what makes Fuzhou Black Pepper Bun popular is that you can see a small assembly line of people making the buns as you wait in line and you're usually getting one hot out of the tandoor oven. Large balls of ground pork are covered with chopped scallions before being wrapped with dough and roasted. The pepper bun's bottom crust is crispy while the top is dotted with white sesame seeds and the inside is tender and juicy. The kick of black pepper gives it just the right amount of spice. While a few other night markets have *shuijianbao* (pan-fried stuffed bun, 水煎包) or dumplings, if you want a pepper bun, it's harder to find elsewhere, especially a version so good.

📍 249, Raohe St., Songshan Dist.

🕒 3:30pm - 12:00 midnight

☎ 0958-126-223



(Photo / Taiwan Scene)

Lan Chia Guabao 【藍家割包】



Though many chefs have tried to serve up their modern take on the pork belly bun by swapping ingredients or toppings, many people still flock to Lan Chia Guabao to have the traditional Taiwanese version with braised pork belly, pickled mustard greens and a dash of peanut powder with sugar, spilling out of a fluffy steamed bun. Usually there is a line at the cart in front of the shop, where you'll see large bamboo steamers filled with buns and you can opt to grab-and-go, eat it standing in front of the shop (or in line for the OG brown sugar boba shop Chen San Ding (陳三鼎黑糖青蛙鮮奶) right across the alley) or dine inside the shop and pair your *guabao* with a bowl of soup. There's something so satisfying about eating it piping hot.

📍 3, Aly. 8, Ln. 316, Sec. 3, Roosevelt Rd., Zhongzheng Dist.
 🕒 11:00am - 12:00 midnight ; Closed on Monday
 ☎️ (02) 2368-2060



(Photo / Taiwan Scene)

Yu Pin Yuan Iced and Hot Tangyuan 【御品元冰火湯圓】



After months of spotting bowls of shaved ice with steaming hot *tangyuan* (湯圓) atop on Instagram, I searched Tonghua (通化)/Linjiang Street night market (臨江街觀光夜市) until I found the tiny shop in a side alley off the main street. Using a traditional shaved ice machine, the concept is quite simple but ingeniously combines two traditional Taiwanese desserts. I love the signature combo with sesame and peanut *tangyuan*, which comes with six *tangyuan* on a heaping bowl of shaved ice soaked in osmanthus flower syrup for sweetness. During the winter, it's popular to have the *tangyuan* in hot water, or in fermented rice wine soup instead. Unlike other trendy Taiwanese shaved ice shops, there's no fruit, no snowflake ice, no condensed milk, and no tapioca pearls topping here, but that allows the piping hot *tangyuan* be the star. Made from rice flour and filled with peanut or sesame paste, the *tangyuan* are extremely hot with the first bite, but you have to eat them quickly before they harden from sitting on the ice volcano.

📍 31, Aly. 50, Ln. 39, Tonghua St., Daan Dist.
 🕒 Monday to Friday, 6:00pm - 12:00 midnight
 Saturday to Sunday, 5:30pm - 12:00 midnight
 ☎️ 0955-861-816



(Photo / Taiwan Scene)



Traditional markets are the best place to experience local life and feel the human touch of Taipei City. (Photo / Jiang Youren)

Three Alternative Ways to Experience Food in Taipei

WORDS BY

Matthew Swanston

PHOTOS BY

Taiwan Scene, CookInn Taiwan, Gao Zanzian, Jiang Youren

Taipei is a city of food, and it's become one of the most popular travel destinations in Asia for that very reason. Its neighborhoods are filled with more restaurants than you could ever hope to visit in a lifetime, let alone a vacation, churning out tasty dishes at all hours of the day and night. The recent explosion in Taipei's coffee and craft beer markets underscore a diversifying and increasingly international food scene. But if you want to get to the real heart of Taipei's best eats, you need to look to tradition. Beyond your standard sit-down restaurant, here are three different ways for you to experience some of the city's top culinary delights.



VISIT TRADITIONAL MARKETS

Night markets are one of Taipei's most famous attractions. The city changes after dark as vendors line the crowded streets to prepare a huge assortment of sweet and savory dishes. Grills, fryers, and blow torches light up when the sun goes down and stay burning until late. Both locals and visitors congregate in pursuit of their next tasty bite; the smells wafting from these bustling street markets should be enough to entice anyone to pay a visit.

But it's not only after dark that the food scene thrives – morning and afternoon markets are just as significant as their nighttime counterparts. Produce vendors sell fresh fruits and vegetables next to butchers and seafood stalls, while drink, snack, and dessert carts provide fuel for the market's

customers. Taken together, these vendors offer more than just the delicious food they sell; a market visit is an experience that gives you an authentic glimpse of daily life in Taipei.

Make sure to go hungry and pace yourself, as there are countless foods to try. They range from recognized foreigner favorites like pork dumplings, fried chicken, scallion pancakes, and black tea to quintessential Taiwanese dishes like stinky tofu, chicken feet, pig's blood pudding, and bitter tea. It's best to go with an open mind and challenge yourself to taste some of the more "adventurous" foods on offer. You might surprise yourself! After all, the best cultural experiences take place outside your comfort zone.



In addition to vegetables and fruits, you can also find ready-made cuisine in a traditional market. (Photo / Gao Zanzian)



(Photo / Taiwan Scene)



Xinfu Market (新富市場)



70, Sanshui St., Wanhua Dist.



Tuesday to Sunday, 6:00am - 5:00pm (approx.)



Dongmen Market (東門市場)



81, Sec. 2, Xinyi Rd., Zhongzheng Dist.



Tuesday to Sunday, 7:00am - 2:00pm (approx.)



TAKE COOKING CLASSES

Perhaps the best way to become acquainted with a foreign cuisine is to learn how its most iconic dishes are created. That's never been easier in Taipei than it is right now. A variety of cooking classes are becoming increasingly accessible to tourists as they expand instruction to multiple languages, offering foreigners the chance to see exactly how local foods are prepared. Don't miss the opportunity to try your hand at creating your favorite Taiwanese dishes from scratch!

Options for cooking classes in Taipei are just as diverse as the cuisine itself. Class sizes range from large social gatherings to small private sessions. You can find courses that accommodate dietary restrictions (especially for vegetarians and vegans), and have fun add-ons like tours of historical buildings, culinary museums, and traditional

markets. Many classes also include tea tastings that teach about Taiwanese tea culture (and may even perform a tea ceremony). Feature foods include breakfast dishes such as egg crepe and congee, beef noodles, *xiaolongbao* (soup dumplings, 小籠包), handmade buns, aboriginal dishes, and pineapple cakes. Classes provide all of the materials and instruction you need to create the dishes, and some let you take your final product home — if you manage to resist eating it all before then!

Attending a cooking class is highly recommended for travelers, not just because it's a fun activity that results in a tasty creation. It's an experience that allows you to see the craftsmanship of local people, whose traditions have been passed down for generations. Learning the background of each dish gives you a whole new appreciation for Taipei's food culture.



Taking a cooking class always gives you a whole new appreciation for Taipei's food culture. (Photo / Taiwan Scene)



(Photo / CookInn Taiwan)



CookInn Taiwan



5, Ln. 290, Guangfu S. Rd., Daan Dist.



<https://cookinn.tw>



Make My Day Cooking Lab



4F, 12, Ln. 2, Yongkang St., Daan Dist.



<https://zh-tw.facebook.com/makemydaycook/>



GO SHRIMPING

There's no need to venture out to sea to catch and cook your own shrimp dinner in Taipei. Thanks to an offbeat cultural sensation that turns eating into sport, you can conveniently fish for shrimp at numerous indoor facilities within the city limits. These shrimping establishments maintain shallow indoor pools full of the live crustaceans, which you can catch and cook for a small fee. It's a DIY urban food experience unlike any other!

Here's how it works. Head to your nearest catch-your-own-shrimp facility (many of them are open 24 hours), and visitors simply pay a fee (usually around NT\$300) to rent a fishing rod, bucket of bait, and plastic chair. While the money provides you with all necessary equipment, it does not guarantee any shrimp — you need to work for your meal! Thankfully the staff and other seasoned shrimpers

are happily willing to guide newbies on proper technique. After (hopefully) catching enough shrimp for dinner, you can declaw them, wash them, salt them, skewer them on a stick, and grill them right next to the pool. Food always tastes better when you've earned it yourself.

Shrimping is a lesser known pastime in tourist circles, making it the perfect activity for an authentic off-script experience. Although the ultimate goal is to catch dinner, locals clearly enjoy the sport of it. There are beer fridges so you can kick back with a cold one while watching your line, and the facilities serve hot stir fry dishes if you're hungry for more than just shrimp. Overall, it's a fun alternative way to experience Taipei's food scene. T



Shrimping gives you a chance to experience real entertainment in the local culture. (Photo / Taiwan Scene)



(Photo / Taiwan Scene)



Quan Jia Le Indoor Shrimping Pool (全佳樂釣蝦場)



190, Jinzhou St., Zhongshan Dist.



Monday to Sunday, 5:00pm - 3:00am



Hao Yun Indoor Shrimping Pool (豪運釣蝦場)



20, Sec. 4, Muzha Rd., Wenshan Dist.



Monday to Sunday, 11:00am - 2:00am

Taiwan Knows Food: A Guide to Taipei's Michelin-Worthy Night Markets

WORDS BY

Francesca Chang

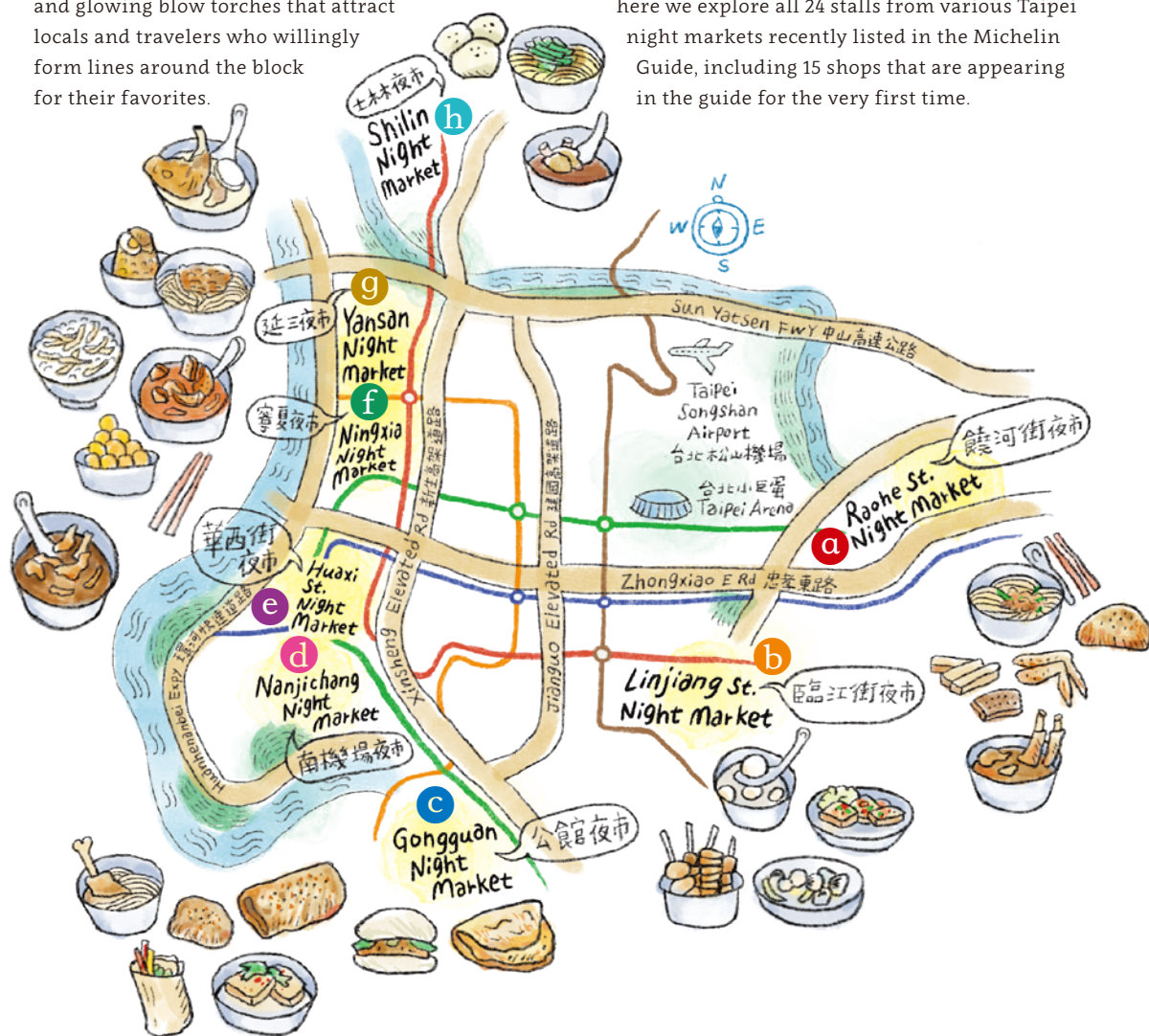
PHOTOS AND ILLUSTRATION BY

Taiwan Scene

Taiwan's food traditions are a defining characteristic of its culture. In addition to Taipei's high-class Michelin-starred restaurants, one can easily witness the country's devotion to gastronomy and tradition with an evening stroll through the capital's high-spirited night markets. A long-practiced tradition, the minute the sun goes down, shop vendors, including local families with generations-old recipes, pop up and line the streets with every kind of food imaginable. The lively environment is accentuated by fryers, grills, and glowing blow torches that attract locals and travelers who willingly form lines around the block for their favorites.

More than just a quick snack for hungry tourists and local Taiwanese, the small Mom and Pop stalls at Taiwanese night markets have garnered international attention, most recently from the Michelin Guide Taipei 2019, in which 24 night market stalls were awarded the Bib Gourmand distinction, an honor that signifies "good quality, good value cooking" for eateries offering a three-course meal not exceeding NT\$1,300.

Night markets are a must-visit for all visitors, and here we explore all 24 stalls from various Taipei night markets recently listed in the Michelin Guide, including 15 shops that are appearing in the guide for the very first time.



a Raohe Street Night Market

【饒河街夜市】



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1 Beef Noodles and Beef Entrails Soup (紅燒牛肉麵牛雜湯)

Beef noodles is a Taiwanese staple that evokes a similar feeling of comfort like that of the Western-style chicken noodle soup. The signature dish here is actually the beef entrails (organ) soup, notable for its richness and lack of a strong, gamey flavor.

2 Fuzhou Black Pepper Bun (福州世祖胡椒餅)

Easily spotted by its long line, the black pepper bun at this stall is made fresh for customers using a traditional cooking style in a circular clay oven. The result? A crispy outside with an oozing pork and minced spring onion filling on the inside.

3 A Kuo Luwei (阿國滷味)

Luwei is a cooking style where customers fill a basket of food from a huge selection of meats, vegetables, and other local ingredients. The food is then boiled in a savory broth, chopped and plated. A Kuo Luwei was selected on the list for their *luwei* style duck wings, crispy intestines, and baby corn.

4 Chen Tung Pork Ribs Medicinal Herbal Soup (陳董藥燉排骨)

Chen Tung's soups are simmered for hours with Chinese herbs believed to have medicinal benefits. This stall has received the Bib Gourmand twice now for its strong and refreshing herbal soup that contains pork ribs and a sweet aftertaste.

b Linjiang Street Night Market

【臨江街夜市】



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c Gongguan Night Market

【公館夜市】



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1 Yu Pin Yuan Iced and Hot Tangyuan (御品元冰火湯圓)

Tangyuan is a Taiwanese dessert made of small, sweet glutinous rice dumplings. Yu Pin Yuan's unique tangyuan is soaked in fermented rice, served on ice, and drizzled with osmanthus syrup. Eat these sesame or peanut-filled rice balls while they are still hot before the ice changes their texture.

2 Lo Chi Hsiao Chao (駱記小炒)

Lo Chi is a small, but authentic stall that has mastered the art of stir-fried, or *re chao* (熱炒) dishes. A true representation of some of Taiwan's most beloved comfort food, their fried lamb, beef, and clams are a must-try for anyone visiting Taipei.

3 Liang Chi Lu Wei (梁記滷味)

The interactive dining style of *luwei*, together with Liang Chi's extra large selection of food items keeps this stall busy. This business stands out for its soy sauce broth, made from a secret recipe passed down for generations. Signature dishes include duck wings, braised cow stomachs, seaweed, and dry tofu. All served with Taiwanese pickled cabbage.

4 Tien Hsiang Stinky Tofu (天香臭豆腐)

Most foreigners find it hard to tolerate the pungent smell of Taiwanese stinky tofu that permeates almost all night markets. Tien Hsiang's special care in preparing this delicate fried dish earns them their Bib Gourmand mention; even foreigners are willing to try their version!

d Nanjichang Night Market 【南機場夜市】



1 Hsiung Chi Scallion Pancake (雄記蔥抓餅)

As the name suggests, this stall is famous for its edition of Taiwan's signature scallion pancake, a fluffy, yet hearty snack. The dough is first rolled to create layers within layers that reveal delicious green scallions. It is then fried and fluffed right in front of you on a large, oiled skillet.

2 Lan Chia Guabao (藍家割包)

Deemed the "Chinese hamburger," *guabao* is a soft, white bun stuffed with fatty pieces of braised pork, ground peanut, coriander and Taiwanese shredded pickle. Lan Chia captured the Michelin guide's attention with its preparation of both fatty and lean cuts of meat; in comparison with other *guabao* stalls, they carefully and skilfully shred and flavor their meat, thereby creating an exceptional taste.

1 A Nan Sesame Oil Chicken (阿男麻油雞)

A warm dish typically eaten during the winter, this fixture contains tender chicken legs in a warm, sesame oil and ginger broth. Soft vermicelli can be added to balance the strong flavor. Another option is to ask for a whole chicken leg in the broth, which is eaten by hand with plastic gloves that are provided.

2 Sung Ching Taiwanese Burrito (松青潤餅)

Making its debut in the Guide this year, Sung Ching was selected for its Taiwanese Burrito, a light, flavorful roll filled with fresh bean sprouts, shredded carrots, radish, braised pork, crushed peanuts and cilantro if you like. It is wrapped in a soft, spring-roll like popiah roll creating a light, crunchy, burrito that magically never gets soggy.

3 Stinky Tofu Boss (臭老闆現蒸臭豆腐)

In Taiwan, there are two kinds of stinky tofu: stinky, and stinkier. The former is fried and served with hot sauce, while the latter is steamed. Stinky Tofu Boss features the stinkier version, steamed to order in a bamboo basket with sweet Taiwanese basil. Be brave: the dish doesn't taste the way it smells!

4 Unnamed Clay Oven Roll (無名推車燒餅)

In Taiwan, it is common for a food item to become so popular that the vendor doesn't even need a name. Such is the case at the Unnamed Clay Oven Roll shop, where crowds line up at this no-name stall for its long, crunchy, sesame seed-coated buns and sweet, flaky pastries filled with red bean or sugar.

**e Huaxi Street
Night Market**
【華西街夜市】



1 Hsiao Wang Steamed Minced Pork with Pickles in Broth
(小王清湯瓜仔肉)

A new addition to the Michelin Guide this year, Hsiao Wang finally rises to fame with its forty-year-old recipes that include minced pork in “black gold” sauce served over rice, and the same minced pork and preserved pickles served in a clear broth with *rougeng* (肉羹), a carefully-prepared type of meatball.

1 Liu Yu Zi (劉芋仔)

You know a place is good when all the locals swear that the long line is worth the wait. Watch how Liu Yu Zi's famous deep-fried taro balls are made, then be sure to taste the original taro ball as well as the pork floss and the egg yolk filled balls.

**f Ningxia
Night Market**
【寧夏夜市】



2 Fang Chia Shredded Chicken on the Rice (方家雞肉飯)

Fang Chia takes special care in preparing what might seem like two very simple dishes. Their shredded chicken rice is served with caramelized onions that create an irresistible taste that usually leads customers to order another bowl. And their braised tofu cubes are topped with thick soy sauce paste to perfectly match the light, velvety tofu.

3 Rong's Pig Liver (豬肝榮仔)

Believed to be healthy for the body, Rong's pig liver soup is a local favorite with its fresh, moist pig liver. Their *zongzi* (粽子), a triangular-shaped sticky rice ball wrapped in bamboo leaves, contains a moist egg yolk and fresh mushrooms. Don't forget to add the sweet hot sauce.

9 Yansan Night Market 【延三夜市】



1 Cabbage Rice and Pork Rib Soup (高麗菜飯 原汁排骨湯)

All locals think of their grandma's comfort food when eating this nostalgic stew. A seemingly simple dish, pork rib soup is not easy to master, and thus the effort and love put into this dish is something all locals appreciate. The pork rib is eaten directly with the hands, while perfectly moist cabbage rice accompanies it.

2 Shi Chia Big Rice Ball (施家鮮肉湯圓)

Shi Chia offers the savory version of Taiwan's local dessert known as *tangyuan*. These large, glutinous rice balls are filled with juicy pork and are served in a warm, salty soup flavored with green onions and shallots. This dish has been a local favorite since the 1960s.

3 Da-Qiao-Tou Tube Rice Pudding (大橋頭老牌筒仔米糕)

These steamed towers of *zongzi*, or sticky rice, originally got their unique shape from bamboo tubes that molded each steamed unit. Da-Qiao-Tou has perfected this traditional process, churning out perfectly moist, chewy, but not sticky, "rice pudding" from bamboo steamers every day. Customers can choose from either lean or fatty pork and should try the homemade spicy sauce.

h Shilin Night Market 【士林夜市】



1 Good Friend Cold Noodles (好朋友涼麵)

As a simple-looking dish, "cold noodles" are dressed in a thick, rich sesame paste and julienned cucumbers. This dish is so ubiquitous that even local convenience stores sell it. Good Friend offers a true, authentic version of the staple with high-quality ingredients, and be sure to taste their egg drop soup as well.

2 Chung Chia Sheng Jian Bao (鍾家原上海生煎包)

With Shanghainese origins, *shengjianbao*, or pan-fried stuffed bun, has become a local favorite in Taiwan. The smell of the bun's crispy bottoms and cabbage or pork-filled insides permeates Shilin night market, enticing not only locals already familiar with the scent, but also visitors who are immediately lured.

3 Hai You Pork Ribs (海友十全排骨)

This stall is hard to miss with vats of boiling soup lining the entrance, creating the image of a Chinese medicine apothecary. The soups at Hai You are simmered for hours with Chinese herbs considered to be medicinal. Don't miss the herbal soups paired with their famous herbal-stewed pork ribs. **T**



Traveling to Taipei During Ghost Month

WORDS BY Jenna Lynn Cody / PHOTOS BY Hsieh Li-Zhong / ILLUSTRATION BY Taiwan Scene

If you visit Taiwan in the summer months and the lunar calendar lines up just right, while walking down the simmering-hot streets you might find yourself forced to move out of the way — possibly off the sidewalk entirely. You may have to step aside for long tables heaped with food, joss paper, drinks and snacks, each dish or package stuck with sticks of incense. Behind those tables are likely to be groups of people praying in unison. Metal canisters containing small (or large) fires fed by a steady stream of joss paper might further complicate your route. These prayers are not for gods, however. They're for ghosts.

You've landed in Taiwan during Ghost Month (鬼月), observed during the seventh month of the lunar calendar. Don't worry. Ghost Month won't throw your trip into jeopardy, and in Taiwan you will generally be welcome to observe the ongoing ceremonies, known as *Zhongyuan Pudu* (中元普渡), or politely avoid them as you wish. It's a good idea, however, to have some knowledge of why and how Ghost Month is celebrated, as well as what actions you may want to avoid.

Ghost month arose as a cultural observance relating to the tale of Maudgalyayana (目連救母), known as Mulian (目連), a Buddhist monk, in Chinese-speaking countries. The story begins with our hero using the psychic powers for which he was famed to see his father and mother after their deaths. He was shocked to find that only his father appeared to be in heaven, and asked Buddha what had happened to his mother. Buddha showed Mulian a vision of his mother toiling in one of the eighteen regions of hell, where Mulian could not reach or help her. Some versions of the tale explain that she was condemned there for hoarding rather than distributing donations meant for the needy.

The lord of hell — who is not a demon himself, unlike in Western religious traditions — advised Mulian to do good deeds and make offerings. The merit from these, he explained, could be shared with his mother. This, Mulian was told, might lift his mother out of hell during the 7th lunar month when the lord of hell opens the gates and allows the ghosts to wander the earth, especially on the 15th day of the month, known as *Zhongyuan Festival* (中元節) or Ghost Day in Chinese-speaking world today. Mulian's merit-making was ultimately successful, and his mother was reborn in heaven.

For the faithful, it is believed that merit is best transferred collectively - hence the long offering tables and groups of people praying together precisely when the ghosts are said to have left hell and wander the earth. Thus, the story of Mulian is meant to convey the importance of honoring one's ancestors.

Originally Ghost Day was a one-day festival. The reason why it was extended to a month is because

Taiwan is an immigrant society and has experienced many wars over the past four centuries. As a result, many people were left without family members to mourn them properly. In the late Qing Dynasty, in order to appease these ghosts, people began to enact large-scale rituals, and Ghost Day evolved from a one-day festival to the modern-day incarnation of Ghost Month.

Ghost Month may be Buddhist in origin, but its observance features heavily in Taoist and folk beliefs. The moral of honoring one's ancestors is highly Confucian as well. Families or communities will gather to welcome their ancestors' ghosts and make their offerings. Not every ghost has descendants on earth, however, and the gatherings further ensure that these homeless or wandering ghosts are welcomed and given their due. If this is not done, it is believed that these ghosts will cause trouble for one's own ancestors in the afterlife as well as attempt to trick the living. The food on those tables are offerings (which may be eaten later), and the fires are fueled with money for the ghosts to use in the real money of the dead.

Around Taiwan, Ghost Month ceremonies take different forms. One of the largest is held in Keelung (基隆), a port city not far from Taipei. On different days a parade, an offering ceremony (which involves a priest blessing and then throwing food and other items to onlookers, which are collected for good luck) and a water lantern lighting are held. In other places such as Yilan (宜蘭) and Hengchun (恆春), offerings are placed at the top of greased poles which contestants climb in order to grab and keep them.

Pudu ceremony takes place in every neighborhood during the ghost month.



GHOST MONTH: DO'S AND DON'TS

While visitors are welcome to attend these ceremonies, there are some taboos that ought to be avoided. Below are some of the most common.



Never Call Them “Ghosts”

Avoid using the word “鬼” (*gui*), as the visiting ghosts might think you are calling them to you. As ghosts are prone to tricks or outright deception, this is not the exciting *Ghost Hunters* outcome you want. Call them “good brothers” (*hao xiongdi*, 好兄弟) instead.



Don't Stick Chopsticks Upright into Your Food (In Fact, Never Do This)

This started as a Ghost Month custom, as the good brothers might think that the chopsticks are sticks of incense and the food is an offering to them. In recent decades, it has become a general point of good manners, as the “incense sticks” in the rice also resemble the incense burners often placed in front of tombs.



Avoid the Water (If You Want)

Older Taiwanese believe that ghosts may live in the water, especially open water, which Taiwan has a lot of, being an island. If you swim in rivers or oceans during Ghost Month, some believe that these good brothers may drown you, or trade places with you and live your life on earth as you languish in their place in the underworld. This is more of a superstition nowadays and many young Taiwanese go to the beach during Ghost Month without worry. It is, however, always wise to observe water safety guidelines when swimming at Taiwan's beaches, many of which experience dangerous rip tides.



Be More Careful at Night

The good brothers are most active at night. It's therefore taboo to call someone's real name or whistle after dark. If a good brother hears a whistle or someone's name, they may pay you a visit or cause bad luck to the person whose name you called. Use a nickname instead, and it's considered good practice not to whistle even in daytime. Avoid leaving clothes out to dry overnight as well. The good brothers may take them out for a spin around town, which is considered bad luck.



Don't Sit in the Front Row of Street Performances

The front row of performances - especially traditional Taiwanese opera - is reserved for the good brothers at this time. Don't take their seats - they won't be happy.

This and other such beliefs are unlikely to affect travelers, but keep them in mind if you happen to be visiting Taiwan during the time when it is thought that many otherworldly visitors are here as well. T



Seasonal fruits and drinks are commonly used as the offering for "good brothers."



An End to Loneliness: One String to Entwine Destinies

WORDS BY / TRANSLATION BY / PHOTOS BY
Tu Hsinyi / Joe Henley / Huang Jianbin, Liang Zhongxian

The well-known Taipei Xia-Hai City God Temple (台北霞海城隍廟), Longshan Temple (艋舺龍山寺), and Zhaomingjing Temple (照明淨寺) in Taipei are meccas for people looking for love or marriage, attracting not only Taiwanese but also foreign tourists.

Are you still seeking your significant other? The romantic Qixi (Chinese Valentine's Day, 七夕) is coming soon, so why not begin your journey to these places and pray to Yue Lao (月老) and Guanyin (觀音) to reveal your romantic fate?



|| GODS WATCHING OVER YOU

Holding *The Book of Marriage* (姻緣簿) in his left hand and a walking stick in his right, the long-bearded Yue Lao, with red strings lung over his shoulders, is known as the god of marriage and love in Taoism.

Yue Lao's origin derives from the fictional tale entitled *Continued Tales of the Fantasy – Inn of Marriage Engagement* (續幽怪錄·定婚店) by Li Fuyen (李復言), a writer during the Tang Dynasty (618 - 907 CE). Legend has it that a man, Wei Gu (韋固), met an old man under the moonlight, who was regarding a book with no words, which the old man called *The Coupling Records* (鴛鴦譜). The old man stated that he was in charge of matching all the men and women of the world. Then, he pointed at a girl who was just three years of age, saying that she will be Wei's future wife. Seeing that the girl was plain and unremarkable, Wei sent someone to assassinate her. Years later, Wei Gu married a woman who had a scar on her eyebrow. After questioning her, he realized that she was the girl the old man had said he would marry. Hereafter, Yue Lao, also known as the Old Man under the Moon or Yuexia Laoren (月下老人), became known as the god of love and marriage.

The most famous places in Taipei for praying for good luck in love are none other than Taipei Xia-Hai City God Temple and Longshan Temple. People might find some differences in Yue Lao at these two temples in their eyebrows, but other trademarks such as the long beard, *The Book of Marriage*, and walking stick can be seen at both locations. Different from most Gods who are mostly represented in a sitting position, Yue Lao is always depicted as standing, implying that he's diligently working for the people.



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1. Taipei Xia-Hai City God Temple is famous for people praying for marriage and even attracts foreign tourists.
(Photo / Huang Jianbin)
2. In Taoism, the Old Man under the Moon is the god of marriage.
(Photo / Liang Zhongxian)



Yue Lao's Buddhist counterpart is Guanyin, the goddess of compassion. The Thousand-Handed Guanyin, also known as "Guanyin with a Thousand Hands and Eyes," (千手千眼觀世音) protects people with her many hands and watches over the world with her thousand eyes, fulfilling all wishes of all beings. Zhaomingjing Temple, located at the hill before *Junjianyan* (軍艦岩) in Beitou, has an elegant name of "the Temple of Lovers" due to the fact that a statue of Niulang and Zhinu (牛郎織女, the couple who can only meet each other on Qixi in a Chinese folk tale) can be found within. In the main temple lies the "Guanyin with Four Faces and One Thousand Hands" (四相千手觀音) which has stood there for more than two centuries and is regarded as very effective in granting worshipers a good marriage.



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1. **Zhaomingjing Temple in Beitou has the elegant name of "the Temple of Lovers."**
(Photo / Liang Zhongxian)
2. **Wu Menghuan has seen good and happy results come for many faithful worshipers over the years.**
(Photo / Huang Jianbin)
3. **Taipei Xia-Hai City God Temple also prints the visitors' handbook in English.**
(Photo / Huang Jianbin)



The Matchmaker in Taipei Xia-Hai City God Temple

Since 1971, a 43-centimeter-tall statue of the Matchmaker was placed in Taipei Xia-Hai City God Temple. The Matchmaker has a long white beard with a permanent smile on his face.

There is a marriage appointment book in his left hand and a walking stick in the other. The Matchmaker hands out red threads to single people in order to help them find their better half.

Statistics reveal that thousands of couples get married due to the miracles of the Matchmaker each year. People in Taiwan enjoy talking about the legends and the miracles of the Matchmaker.

The best times to pray to the Matchmaker are,

Valentine's Day (February 14th)

Lantern Festival (January 15th of the lunar year)

Taiwanese Valentine's Day (July 7th of the lunar year)

The Birthday of the Matchmaker (August 15th of the lunar year)



貢品 (the offering set)



喜餅 (engagement cookies)

The way of praying

1. Please buy God Money and 3 incense sticks at the God Money stand first.
2. Please buy an offering set at the counter. The offering set contains 2 pieces of lead money, a red thread, and some sugar. The offering set is needed the first time.
3. Make sure to light up three incense sticks.
4. Face the incense burner, pray to the Sky God: briefly introduce yourself, for example, your name, age, and your address. Pray to the Sky God to bless everything.

5. Get your offering set at the counter; pray to the City God, the Matchmaker and the other deities. While praying, you have to introduce yourself briefly by giving your name, age, address, and the kind of the person you would like to meet. (When you get married, you have to bring a box of engagement cookies to express your gratitude.)

6. Pray to the Buddha. The Buddha blesses visitors to have wisdom, peaceful minds and good fortune.

7. Pray to the wife of the City God. The wife of the City God blesses married couples to have good relationships within the family.

8. Pray to Yi-Yong-Gong (the Brave Guards). They will keep all wicked spirits away. Yi-Yong-Gong give blessings on everything.

9. Place 3 incense sticks together in the incense burner. Have some cookies or cakes; you will get the luck from the married couples. You might also have some Blessed Tea.

10. After praying, leave the sugar you bought in the temple. It will be used to make Blessed Tea.

11. Move the red thread and the lead money 3 times clockwise above the incense burner outside the temple. Then keep them in your wallet.

12. Put the God Money in the box. We will burn it for you. Thank you for your cooperation.



A. 鉛錢 (the lead money)

1. *bai nian he he*, meaning you will have a very happy marriage.
2. *bai qi qian sun*, meaning you will have a lot of offspring.

* Please keep A and B in your wallet after praying.

B. 紅絲線 (the red thread)

|| CONVERSING WITH THE GODS

Wu Menghuan (吳孟寰), who has been helping out at Taipei Xia-Hai City God Temple since his student days, continued his efforts of marketing and promotion for the temple after completing military service. For more than a decade, he's seen many people come to the temple, seeking eternal companionship. Once, a woman of about 40 years of age came to the temple with her husband to worship and thank Yue Lao for making her dream come true, which delighted Wu to no end. He said, "Since my time as a student, she would always come to visit Yue Lao after exercising, and then go to work. For more than a decade, she continued her visits, and now she has finally fulfilled her wish. I'm really happy for her."

Familiar faces can be seen every day no matter the situation. He continues, "Some have been waiting for years, but I've seen some others fulfill their wishes very soon. The soonest one was when someone received a call from his crush within 30 minutes of praying to Yue Lao."

There was also a time when a taxi driver spoke about the efficacious deeds of Yue Lao when he came back to express his appreciation. Years earlier, the driver came into a relationship with a girl. Though they knew each other just for a short time, he considered that the girl was the one he could be with for the rest of his life. Therefore, he visited Yue Lao one day prior to a date with the girl. On the next day, the girl told him, "I had a dream last night. An old man whom I don't know told me that I must marry you." Afterwards, they were indeed joined together in holy matrimony.

Such manifestations of remarkable fate in Taipei's "marriage" temples attract tourists from the world over as well. Besides printing handbooks in English and Japanese, staffs at Taipei Xia-Hai City God Temple and Longshan Temple also guide tourists and introduce them to feature throughout the temple. Yue Lao is dedicated to fulfilling the wishes of any who visit him no matter where they come from or what the language they speak. As such, the tributes presented by worshipers now often include wedding cakes from Japan or Korea.



|| WEDDING CAKES AS TRIBUTE AND “AFTER-SALE SERVICES”

After making a good match, don't forget to give gratitude to Yue Lao and Guanyin. Paying tribute can be done in various ways. Some will make a cash donation or make golden medals for the gods, but most people will give wedding cakes to share their joy. Householder Xingzhi (行至居士) who handles administrative affairs in Zhaomingjing Temple says, “This kind of tribute is the least hassle, and it can be done by anyone.” After receiving the wedding cakes, the temple often shares them with those faithful ones who are also seeking their good fortune and joy.

Such tributes not only convey gratitude to Yue Lao, but also serve as an offering for family peace and a prosperous bloodline to other deities as well. For example, staff in Taipei Xia-Hai City God Temple will lead those who come to pay their respects to Yue Lao to give their thanks to him first, then take them to the Wife of the City God (城隍夫人) to pray for family peace, and finally to the Birth-Giving Goddess (註生娘娘) for her divine protection and blessing. The staff says in an amused tone that this series of tributes can be called the “after-sale services” offered by Yue Lao.

To many people, marriage is the biggest event in their lifetime. Are you still waiting for “the one”? Perhaps Yue Lao and Guanyin have already matched you with someone in *The Book of Marriage*, and are merely waiting for you to declare your love in front of them. ^T



1. **If you find your own happiness, don't forget to give wedding cakes to the temple to express your gratitude.**
(Photo / Liang Zhongxian)
2. **You can also visit other deities for their blessing when seeking good fortune from Yue Lao in Taipei Xia-Hai City God Temple.**
(Photo / Huang Jianbin)



(Photo / Susi Paku)

Pursue Your Happiness: How You Can Pay Respects to Yue Lao, the God of Marriage and Love



WORDS BY / TRANSLATION BY / PHOTOS BY
Tu Hsinyi / Joe Henley / Huaug Jianbin, Liang Zhongxian, Susi Paku

According to Taiwanese folk tales, Zhinu, also known as the Seven Star Maiden (七娘), will reveal a book listing all the unmarried men and women on Qixi (the day of July 7 of the lunar calendar) each year. After Yue Lao, or Old Man under the Moon, receives the book, he will start matching people in it based on their personalities and orientation. Then he will come to the mortal world and use a red string to bind a man and a woman by their feet. The string will guide the two to each other and choose one another as their mate. However, Yue Lao is quite a busy man. If you want to be blessed by him, you should visit his temple, follow the orders of the abbot, and pray to him or Guanyin.



What To Do When Visiting Yue Lao



(photo / Liang Zhongxian)



(photo / Liang Zhongxian)

If it's your first-time visiting Yue Lao or Guanyin, you can prepare some tributes such as sugar or candy (implying sweetness), as well as jujubes, which imply early coupling, wolfberries (implying fortune), and joss paper. Your clothing and appearance should be as clean and tidy as possible. When everything is ready, you must visit the primary god of the temple first to show respect. Then you can introduce yourself before Yue Lao and Guanyin. In addition to your name, birthday, and address, if you have crush on someone you must give his/her details as well. If you still haven't met someone you like, you may express your expectation to do so.

- 1 Receive the joss paper for praying from the temple first.**
- 2 Introduce yourself and express what you expect from the one you like before the gods.**



(photo / Liang Zhongxian)

Lastly, you can follow the instructions and take a red string from the temple or from the shoulder of Yue Lao. If you're visiting Longshan Temple, you need to cast a pair of moon blocks (筊杯) to get your instructions. Then, you have to circle around the censer of incense three times with the red string in your hands. Later, you must bring the string with you at all times, or you can just put it under your pillow.

- 3 When visiting Yue Lao in Longshan Temple, remember to cast moon blocks before taking the red string.**

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(photo / Huaug Jianbin)

When asking Yue Lao to match the string for you, tributes are only required the first time. Later you can just close your palms to pray, and don't forget to enhance the strength of the red string you've received from him by dousing the string in the smoke of burning incense again. Remember, one red string is enough, and do not ask for more, otherwise a relationship drama full of complexity and entanglements might be encountered.

- 4 After visiting Yue Lao, remember to sense the red string to enhance its power.**

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(photo / Liang Zhongxian)

In Taipei Xia-Hai City God Temple and Longshan Temple, "blessed tea" (平安茶) made from jujubes, wolfberries, and sugar which have been contributed to Yue Lao is prepared. You can have a cup of the hot tea, and its warmth can bring you sweetness and good fortune.

Additionally, if you want to improve your fortune, you can choose an auspicious time to visit Yue Lao

- 5 After finishing the visit, you can have some fortune candy or blessed tea to gain some good luck.**

or Guanyin. Besides Valentine's Day and Qixi, another two days with a full moon, including the Lantern Festival and the birthday of Yue Lao (August 15 in the lunar calendar), are also perfect timing to pray for good luck in love. **T**

Dongyi Pork Ribs: A Taste of a Golden Age

We Give the Best to Our Customers:
Fresh Ingredients, a Warm Atmosphere, and Kind
Service. None Shall Be Missed.

WORDS BY
C.c Foodie

TRANSLATION BY
Joe Henley

PHOTOS BY
Department of Information and Tourism, Taipei City Government



|| MORE THAN PORK RIBS

Taking a stroll in the old urban area of Taipei to the west of *Beimen* (the North Gate, 北門), you can see an old traditional green signboard from Zhongshan Hall (中山堂), the words “Dongyi Pork Ribs Taipei Main Restaurant” (東一排骨台北總店) written in large lettering. Located on the second floor of an old building, the restaurant not only fills up the empty stomachs of the people in this city, but also welcomes admiring tourists from around the world.

Dongyi Pork Ribs Main Restaurant carries many memories of locals, young and old. It has seen the time when the old city was housed between the boundaries of the four gates, and watched the Taipei area go from plain to prosperous, witnessing the city change faces several times over. At the restaurant, many customers have come across an elegant and beautiful lady. She finishes a call before greeting the customers. From time to time she checks the ingredients at the preparation area, or affably tells the staff what to do in a kind by straightforward manner. Her name is He Shuli (何淑麗), hostess and founder of Dongyi Pork Ribs.

“In the beginning, I just wanted to find the easiest thing to do. Since I can cook, I would not lose much if I failed.” In a gentle tone, Shuli notes that her idea wasn’t that complicated. Still, Dongyi, founded in 1971, has survived nearly five decades, no mean feat for a restaurant. Over the years, the original small shop of 30 square meters has evolved into a much larger scale of nearly 300 seats. Shuli’s diligence and warm kindness never fail to win over her customers.

Shuli states that every dish on the menu is her creation, and she continues to master other kinds of cuisine to this day, refusing to restrict herself solely to pork ribs. Quality is her top priority when selecting ingredients. The pork must be fresh and handled by human hands. Various vegetables shall be the freshest ones in season, and even the soup provided free of charge has to be finely made. In the lively atmosphere of this older enclave of Taipei, a fruit bar is the standard perfect ending of any meal. In Taipei or even the whole of Taiwan, Dongyi can only be matched by a five-star hotel for its exclusive selection that offers a wide variety of fruits and icy desserts.



- 1 1. In 1971, He Shuli created the “Dongyi
- 2 Pork Ribs Traveling Mealbox” while
- 3 the signboard claimed that “Traveling
- is the best time to have a meal.”
- 2,3. Shuli even focuses upon the quality
- of other ingredients. Side dishes must
- be diverse as well.



The environment of the shop seems to bring customers back to the past, entering some fancy ballroom in Taipei 40 years ago. There is a huge porcelain vase, a classical piano, a Bosch sound system, red sofas that can only be seen in shaved ice and fruit split shops or old fast food restaurants, a colored glass ceiling, a glass freezer full of fresh fruits, various kinds of antiques, and a dance floor where stylish boys and girls used to move and groove in the 1970s! The usual greasiness or mess of a pork ribs shop is nowhere to be seen. Rather, Dongyi is a restaurant finely created by the host and hostess. Different from the crowded nature and noisiness in regular lunchbox restaurants, you can dine and chat with your friends while experiencing extreme comfort.

There are always 10 to 20 staff members on duty in the shop, waiting to lead customers to their seats at any time, then delivering soup that nearly spills over, vegetables and rice, along with the main dishes. These staff look like they could be your favorite uncles and aunties. Some of them have been with the shop for 20 or 30 years, watching customers come and go with trays in their hands.

You can often hear those old customers say, "I've been coming here for a meal since I was 10 or 20, and the flavor is still the same!" Such touching moments are golden memories that can only be seen in an old shop.

All of this comes down to Shuli's simple philosophy. "I just want to have a pork ribs restaurant that is different," she says humbly. Though she has been the best in the city for decades when it comes to pork ribs, her quaint, refreshing attitude is that of someone who has only recently reached the pinnacle of success. **T**

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| <p>1 3</p> <p>2 4</p> | <p>1. A banana split set after the meal is the perfect ending.</p> <p>2. This is the second generation of Dongyi. Shuli's son works in the kitchen, and her daughter helps with marketing.</p> <p>3. Dongyi Pork Ribs, which looks like a fancy ballroom, carries the memories of many Taipei people.</p> <p>4. The fruit bar at Dongyi can even match the level of a five-star hotel.</p> |
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Dongyi Pork Ribs (東一排骨)



61, Yanping S. Rd., Zhongshan Dist.



Tuesday to Sunday, 10:00am - 8:00pm ; Closed on Monday

CRISPY PORK RIBS TO SATISFY THE SENSES

Each of the dishes at Dongyi has its own cast of raving fans. It's a difficult task to satisfy everyone when it comes to food. However, when every one of the dishes on the menu in a shop is favored by someone, you know that the host has an earnest soul.

Dongyi's menu is unexpectedly simple. The main dishes include pork ribs, chicken thigh, fish, beef brisket, curry, and sesame oil chicken, six in all. "The best and the most masterful" is the golden rule that the shop adheres to. Customers entering the shop for the first time must have their iconic pork ribs rice, and the portion size will definitely surprise them. With the golden skin fried in a secret sauce, the first bite of the ribs gives you a unique sensation in which you are not experiencing its firmness, but instead enjoying alternating layers of crispiness, softness, and chewiness, all accumulating to a perfect texture and taste. The smell of cured meat flows into your nose, and this is a process that cannot be interrupted.

Later, biting into the tendons brings an aroma of oil and the sensation of chewiness. To enhance the

flavor, you can add some black vinegar, whose sourness can take some greasiness of the oil away.

At this point, you might be suddenly aware that fantastic rice and vegetables, along with a bowl of soup are still waiting for you. In fact, some regulars come for the rice and vegetables alone, and there are even fans who favor the sauce and stir-fried vegetables in particular. The pork rump, specially selected and butchered, can be braised in the sauce and then put on the rice. It's no wonder that the pleasant stickiness of the dish can attract so many patrons to come back for it over and over again.

If you've had your fill of ribs and braised pork on rice, you can try some stir-fried vegetables that are crispy and refreshing. Cabbage with bonito flakes and garlic cauliflower are the most common varieties, just ahead of stir-fried chives, cucumber, and *dougan* (豆干), a kind of firm, braised tofu. When you feel satisfied with those, end the meal with their soup filled with a variety of ingredients, in which you can feel the perfect good will and persistence of Dongyi, where they demonstrate a meticulous attention to even the smallest of details.



Concentrate on Only One Thing: Haoniannian Pork Knuckle

Simmering, Braising, Marinating, and Boiling -
Old Fast Food Restaurants of the 80s

WORDS BY

Chen Shuting

TRANSLATION BY

Joe Henley

PHOTOS BY

Department of Information and Tourism, Taipei City Government





The health-preserving pork knuckle soup is light but sweet, leaving a mark in people's memories.

|| BETTER WITH AGE

Busy as always in the shop known as “Haoniannian Pork Knuckle” (好年年豬腳), 80-year-old Li Sasheng (李灝生) stands by the counter, packaging the pork knuckles and simmering soup in bags with his workers. Some of the delicacies are for home delivery, and the others are for the daily dinner rush. It's a scene that has played out day in and day out for decades. A few days later, these pork knuckles and simmered soup would be defrosted and heated, transforming them into a delicate memory of those who sit down to savor them at the family dinner table.

Born in 1939, Li Sasheng entered elementary school around the end of World War II. After graduating from high school, he became an employee in a bank, a highly sought-after position in that era! Five years later, he decided to take a job at his father's aluminum pot factory, producing the thermoregulators for the pots. In order to understand the temperatures required for cooking with the pots more, he furthered his education again. This time, however, he studied recipes. Surprisingly, he became more interested in the recipes than the technical aspects of his new line of work. Cookware and condiments seemed to invite him to the kitchen as if they were friends. Somehow, his cooking skills surpassed

those of his wife, and soon he was the master of the kitchen at home.

And yet, running a restaurant was totally brought about by coincidence. In 1976, his factory business was on the right track, and the economy in Taiwan was on the rise. He grasped the opportunity to develop a new sideline, founding a fast food restaurant selling chicken thigh and pork rib meal boxes with his elementary school classmate. The investment was very successful, and the shop expanded to a second floor the following year. A decade later, his friend was out, and Li re-opened the restaurant, establishing Haoniannian Fast Food Restaurant.

In 1996, then 58-year-old Li finally decided to focus his energy on being a restaurant operator. A decade later, the storefront was relocated to his own house on Xiyuan Road (西園路) in Wanhua, serving up pork knuckle dishes and nutritious and healthy soup, both of which were his signature dishes.

On the path from investing money to throwing himself into the business, Li always involves himself in every step of the operation of his restaurant, from management to dish design. His



Haoniannian's iconic dishes are pork knuckles and health-preserving simmered soups. The dishes on the table are the pride of Li Sasheng.

decision to select pork knuckles as his restaurant's signature dish was the result of observing various kinds of pork knuckle restaurants in Taipei. He noticed that pork knuckles encompass the flavor of Taiwan, which is nearly impossible to replace. However, people often see it as a hassle to make the dish at home, and even if they are willing to take some time, the results are not necessarily guaranteed.

Some say that Haoniannian has a nostalgic atmosphere, reminiscent of Taipei's fast food restaurants in the 1980s. In fact, that is the old style insisted on by Li, right down to the philosophy of "If you're going to do something, strive to be the best." His care for his cuisine is reflected in the clean and tidy dining environment in his shop. There are many old restaurants in Wanhua, but those that will put on tablecloths are a rare sight indeed. Netizens have even heaped praise on the cleanliness of the restrooms. Li thinks, however, that such attention to detail is just a basic principle. He still prepares his marinating ingredients for pork

knuckles in a white shirt and suit trousers every day. At the age of 80, he says that his time of retirement will eventually come, no matter how hard he tries to push forward. Before that, however, he's still thinking about how to make the dishes better, even while dining or sleeping.

He seldom says he's completely satisfied with this restaurant due to his high standards, but he is 100% sure that he loves what he's doing. And because he loves it, it is always improving. Yet, Li always emphasizes that it's not because he likes to eat that he works so hard in the kitchen, but because he simply likes to do things to the utmost. He also just happens to like to eat, too. ¹

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| <p>1 4</p> <p>2 3</p> | <p>1,2,3. Delicious pork knuckles take a lot of care and time to prepare.</p> <p>4. Mixing two kinds of meat in the crock-pot for braising is the secret of making the meat sweet and soft.</p> |
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Haoniannian Pork Knuckle (好年年豬腳)



314-1, Sec. 1, Xiyuan Rd., Wanhua Dist.



Monday to Saturday, 6:30am - 8:30pm ; Closed on Sunday

SIMMERED & MARINATED PORK KNUCKLE AND CROCK-POT SIMMERED SOUP

Li's first recipe book was a tome of almost 300 pages, and it's been read so often from cover to cover that the pages are nearly ragged. It contains the simple practices of preparing dishes from Guandong (廣東), Beijing (北京), Fujien (福建), Jiangzhe (江浙), and Sichuan (四川). The book provides an enlightening insight into his cooking skills as well as the essence of his knowledge of cooking.

Li's iconic Simmered and Marinated Pork Knuckle has been through various improvements over the years. Li specifically chooses fore knuckles, which are more flexible than the hind ones. Cured and boiled, the knuckles should also be marinated for three hours at night. After that, the stove is turned off and the knuckles are soaked in sauce for the rest of the night. The next day, the knuckles are dry-roasted on the stove over a small fire. The knuckles would then be full of flavor. The fat is not greasy, and the meat is of a fine texture. His secret ingredients are difficult to discern since more than 20 kinds of Chinese herbs are used in addition to more than 10 kinds of condiments and sauces such as rice wine, Shaoxing wine (紹興), saccharum tops and homemade caramel. Currently, these materials are only prepared by Li and his daughter. Each measurement must be careful to avoid even slight differences between separate pots of pork knuckles.

Li's Crock-Pot Simmered Soup series is another iconic dish. Chicken Soup with Bamboo Fungus and Gastrodia, Golden Ophiocordyceps Chicken Soup, and Fresh Ginseng Chicken Soup are all prepared by him. In order to get the best ratio of ingredients, he has to drink more than ten bowls of soup every day. Should one want to make the soup clear and strong, two tips must be followed. First, mix two kinds of meat for braising, such as chicken and pork ribs. This can make the flavor of the soup even tastier. And second, regular crock-pot soups are usually cooked with charcoal or braised in steamers for two to three hours. However, Li takes his experience of using thermoregulators in the past, carefully controlling the flame on the stove, and simmers them for more than ten hours at a consistent temperature of just over 70°C. As such, every ingredient and Chinese herb melts in your mouth, while the meat is still be soft and pliable.

Whether making simmered and marinated pork knuckle or crock-pot simmered soup, Li always starts from the simple concept of adhering to his own high standards. He can only present his dishes to the customers if he's satisfied, reassured, and appreciative of the pork knuckles marinated for his family and the Chinese herb soups that nourish his own body. This is his greatest pride, the force that sustained him throughout the decades, from following the steps of a recipe to entering the kitchen as a master of the culinary arts.



Spirit and Flavor of Taiwan: Golden Formosa

“A Happy Heart Brings Inspiring Dishes.”
The Warmth of Taiwanese Cuisine!

WORDS BY

Fan Honghua

TRANSLATION BY

Joe Henley

PHOTOS BY

Department of Information and Tourism, Taipei City Government



STARTING FROM BEITOU TAVERN DISHES

How do we define authentic Taiwanese cuisine?

According to Chen Boxuan (陳博睿), head chef at Golden Formosa (金蓬萊), the most important feature of Taiwanese cuisine is, "More people, more fun." Everyone sitting together to have a series of hot, fine dishes should not disrupt the merry proceedings to take photos or check in on Facebook. This kind of joyful atmosphere inspired by the dishes is different from that of French or Japanese cuisines, whose warmth makes no difference when it comes to the flavor. Conversely, Taiwanese cuisine is full of warmth — the food is warm, the atmosphere is warm, and people are warm, as the spirit and flavor of Taiwan have always been.

At Golden Formosa, an establishment that has stood for around 70 years, third generation master chef Chen Boxuan still applies his meticulous craft and steadfast quality guidelines despite the restaurant has received two Michelin stars for two consecutive years. His customers include foreign foodies, Taiwanese entertainment stars, young people who admire his reputation, and local acquaintances who have been coming here since childhood. From children to elders, and celebrities to average Joes, Chen's cooking, originating from simple *jiujia cai* (酒家菜), or tavern dishes, served in Beitou, wins over their hearts and their stomachs.

The founder of Golden Formosa, Chen Liangzhi (陳良枝) was once an employee in a traditional Japanese restaurant. Later, he founded Formosa Canteen (蓬萊飲食店) in 1950. At the time, his crispy ribs made from a menagerie of secret ingredients were a must when politicians and businessmen came to Beitou for a feast. Although every hotel had its own kitchen and chef, hotel guests ordering the crispy ribs of Formosa Canteen by take-out or delivery was quite a common scene at the time. Many tavern dishes have been phased out with the passage of time, but, fortunately, the unique flavor of Formosa Canteen was passed down to the hands of Chen Fangzong (陳芳宗), the second generation of master chefs in the Chen family.



1. With three generations of pursuing the spirit of perfect craftsmanship, Golden Formosa is now the iconic representation in the field of Taiwanese cuisine.
2. Since its establishment in 1950, Golden Formosa has been in business continuously for nearly 70 years.
3. There is a sense of the modern in the traditional decorations. From children to elders, celebrities to regular folks, they catch the eyes and hearts of many.

In 1987, Chen Fangzong founded Golden Formosa in Tianmu (天母), near Beitou. Continuing to preserve the hard-won reputation of Taiwanese cuisine gained by his father, Fangzong persisted in his father's path in terms of material selection, preparation, and cooking. Such a spirit of perfection finally pushed Golden Formosa to an iconic position in the field of Taiwanese cuisine.

In 2009, Fangzong formally passed down control of Golden Formosa to his only son Boxuan. The succession and clash between the masters of the second and third generations brought a new light to Golden Formosa. Although Boxuan grew up around the fiery atmosphere of the kitchen, he never considered a life that consists solely of making dishes one after another. Prior to taking over the reins at Golden Formosa, he acted as a marketing director for an international airline. During his time off, he could travel abroad and enjoy delicate foods and a relaxing lifestyle. Later saw that his father wished to shutter Golden Formosa due to his deteriorating health. Not wanting to see the legacy built by his grandfather and father come to an end, Boxuan eventually returned to the kitchen, put on an apron, and with the wok now in his hands, started on the challenging path of being a top chef.

CO-EXISTENCE OF THE OLD AND THE NEW

After making the decision to carry on with the family business, Boxuan and his wife Yang Xuefen (楊雪芬) together led the team of Golden Formosa, infusing traditional Taiwanese cuisine with new ideas. He would not reject new things in the name of preserving tradition, nor would he twist the old flavors by blindly pursuing popularity. Instead he experimented continuously with old flavors and better ingredients, and found a balance between traditional and innovative flavors. The old dishes created by his grandfather and father are still there, but they have been merged with the creativity of Golden Formosa's third generation.

In the menu of Golden Formosa, *Fotiaoqiang* (aka Buddha Jumps Over the Wall, 佛跳牆, a soup made from numerous delicacies which got its name from the fragrant smell that pervades so much that even a monk might give up on meditating and jump over the monastery wall to taste it.), Formosa Sliced Boiled Chicken, Sauteed Pork Liver, Formosa Sweet and Sour Sea Fish, Deep-Fried Sweet Taro, and Crispy Golden Shrimp Cakes are great dishes worthy of a taste. These fantastic delicacies are derived from the super oven, traditional heavy wok pan, and the years of skill of those masters working away in the high-class kitchen. Thanks to the spirit of these craftsmen, an inspiring chapter in the story of traditional Taipei delicacies is still being written today!

The Crispy Fried Spareribs of Golden Formosa may seem ordinary, but there is more than meets the eye. The spareribs come from pork belly purchased from the biggest professional pork supplier in Taiwan. This portion is rich in flavor, with slight marbling,



Chen Boxuan (right) is dedicated to carrying on the chef's spirit and the flavors cultivated through the years by his family.



Golden Formosa (金蓬萊)



101, Tianmu E. Rd., Shilin Dist.,



Tuesday to Friday, 11:30am - 2:00pm, 5:30pm - 9:00pm ; Saturday & Sunday, 11:30am - 2:30pm, 5:30pm - 9:30pm
Close on Monday

GOLDEN FORMOSA'S ICONIC CRISPY FRIED SPARERIBS



The procedure of making Golden Formosa's iconic Crispy Fried Spareribs is complicated. First fry the ribs. Secondly, expose part of the bone so the guests can easily grasp the ribs. Finally, fry the surface at high temperature till it turns crispy. It is the first choice of Golden Formosa regulars.

and not too much fat. The cooks will finely divide the ribs in a consistent size of 7.5 to 9.5 cm, cure the ribs overnight with homemade marinade, and then put the spareribs into the pan for frying. The combo of crispy skin and the soft and juicy texture of meat ignites the taste buds and awakens the mind to flavorful possibilities.

To cook the Deep-Fried Eels with Red Vinasse and Chinese Cabbage requires much preparation as well as a variety of ingredients, making for a memorable flavor. Don't think that the cabbage is simply a sidekick. The thick fried egg crisp and meat floss not only present the multi-layered nature of the stock, but also enhance the sweetness of the cabbage. Meanwhile, the texture of the eel is solid and thick. It is fried to extreme crispiness without being dry. The cooks' control of the flame and temperature is nothing less than an expert.

Mullet-Roe Fried Rice is another iconic dish. The mullet-roe perfectly merges with rice and vegetables. All food lovers know that fried rice is the most challenging dish for cooks to make well. How to make each grain of rice distinctly and fully absorb the freshness and flavor of the ingredients depends on deep experience and an uncommon sense of culinary judgment. The Mullet-Roe Fried Rice of Golden Formosa never fails to amaze.

Golden Formosa is a shining pearl on the delicacy map of Taipei. It is a classic that springs eternal in Beitou and Tianmu. It gives traditional Taiwanese cuisine a fresh sense of glory, keeping it present in the daily lives of Taipei residents. It is the great fortune of locals and tourists alike that such a historic and unique restaurant still exists after so many years of evolving Taiwanese cuisine. T

Mai Mien Yen Tsai Restaurant

Michelin Bib Gourmand Purveyor of Classic
Qiezai Noodles

WORDS BY / PHOTOS BY
Rick Charette / Yi Choon Tang



One of the greatest surprises of his life landed on Ye Haichuan's (葉海川) doorstep in spring this year.

Ye, a lifelong resident of heritage-rich Dadaocheng (大稻埕), one of Taipei's oldest communities, is the boss of an old-time family-operated eatery of humble noodles that serves up traditional Taiwanese *xiaochi* (小吃) dishes of equally modest character. *Xiaochi* literally means “small eats” — i.e., savory snack treats. The key signature offering here is *qiezai* noodles (切仔麵), thin and chewy noodles presented in a small bowl with various toppings — served either in a clear soup or dry. It has long been a hot-snack staple for the people of Taiwan.

In the spring Ye learned that the unimaginable had happened. His modest two-floor restaurant, Mai Mien Yen Tsai (賣麵炎仔), had been selected for inclusion in the 2019 edition of the *Michelin Guide Taipei* as a prestigious Bib Gourmand entry. Business has become even busier since that time, but Ye found a window of quiet one recent afternoon to sit down with *TAIPEI* magazine to discuss the origins of the Ye family enterprise, their food menu and service philosophy, and what the unexpected Michelin culinary laurels mean for the business.

THE MAI MIEN YEN TSAI STORY – “FAMILY TRADITION” A KEY INGREDIENT IN EVERY DISH

Mai Mien Yen Tsai is at number 106 on Anxi Street (安西街), which runs parallel to the north section of Dihua Street (迪化街), the cultural and economic heart of Dadaocheng since the 1850s and a major tourist attraction today.

“We’re a Dadaocheng family,” says Ye, “and my grandfather opened our business close by on Liangzhou Street (涼州街), closer to Dihua Street, over 80 years ago.” Directly across the street was a well-known Taiwanese glove-puppetry theater, making the location very busy. In the 1970s the street was widened, however, much reducing the size of the shop, and his father tired of

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1. *Mai Mien Yen Tsai has a history of over 80 years. It's now run by the third generation of the family, Ye Haichuan.*
2. *Rather than buying ready-made food outside, every side dish is prepared by Mr. Yeh personally.*



renting. Operations were moved to the present location, the family residence. Two floors were added to the original two, and a ground-level unit given over to the eatery (expanded to a second-floor unit later). The extended clan still fills up all the other units.

“The other side of Anxi Street was originally lined with old-style shophouses and *sanheyuan* (traditional three-sided courtyard residences, 三合院),” says Ye, “but these were eventually torn down for expansion of the elementary-school campus opposite, and a tree-lined sidewalk was added. Our long-term customers like the quiet, as do I.” He says their many regular patrons treat the eatery as equal parts social center and dining spot.

In days gone by, when the people of Taiwan were not so well off, customers treated simple shops like Mai Mien Yen Tsai as places for social entertainment. “They treated us like a *jiujia* (winehouse, 酒家),” says Ye, “instead of staying at small and crowded homes, they would gather with friends and spend hours here.” There are many more social-entertainment options available nowadays, so “few people drink when they eat today, except perhaps for our tourist customers from Japan, where the social custom of having a few cold beers with a simple meal still thrives.”

Ye and his two brothers — the third generation — now run the business. Their mother is still at work each day handling various kitchen tasks, as she has for the past 51 years. Ye, now 51, took over in 1991, after a stint in the exciting world of accounting, and his key motivation is to keep the traditions established by his grandfather alive. The brothers’ business philosophy is straightforward – faithful preservation of their grandfather’s recipes and legacy, and continued TLC for the people of their neighborhood. “We learned all our dishes standing at our grandfather’s side,” says Ye, “and we prepare everything exactly as he did. These xiaochi were brought over from China’s Fujian Province (福建) by the pioneering ancestors of today’s Taiwanese. Our grandfather preserved the ‘true tastes of Taiwan.’ Our job is to continue to preserve them for our old-time customers, who have been so faithful to us,

and to introduce them to new clientele, both local Taiwan people and curious visitors from overseas.”

Pointing to the prominent “Mai Mien Yen Tsai” shop sign hanging over the street outside, Ye says that “I may be running things now, but this is still my grandfather’s business.” The name can be translated as “Yen Tsai the Noodle Seller.” His grandfather decided that since this was what everyone in the neighborhood called him, they might as well call the shop the same. “Yen Tsai,” literally meaning “Fire Boy,” was his nickname. It arose, says Ye, from an “incident in his youth. Kids are always too interested in cooking fires.”

THE MAI MIEN YEN TSAI MENU LINEUP

Ingredient freshness is essential to the taste and texture of his family’s foods, says Ye, and most of their regular customers will immediately know the difference if sampling the same dishes at other places. Ingredients are delivered early each morning by trusted suppliers they’ve worked with for long periods. Their noodle supplier, from Dihua Street’s famed Yongle Market (永樂市場), has been their partner for longer than Ye remembers.

Qiezai noodles have traditionally been seen as a breakfast and lunch snack. Their official hours are 8 am to 3 pm, but the demand for freshness makes life more complicated than that. Operations start at 3 am, and suppliers begin arriving soon after, in order to have everything ready for the first customers. In-the-know locals, says Ye, start showing up at 7:30.

“Our grandfather used a classic recipe for his *qiezai* noodles,” he states, “and we don’t really introduce any changes, either to our noodle options or our side-dish options.” The “*qiezai*” in the noodle-dish name, he confirms, refers to the tiny basket in which individual-order noodles are prepared – specifically the motion of dunking the basket in and out of boiling water, and then draining the noodles. The quantity is just enough to fill a small bowl you can lift

*“We learned all our dishes standing at our grandfather’s side,
and we prepare everything exactly as he did.”*



*The store pays close attention to the freshness of each dish.
All ingredients are prepared for use the same day.*

in the palm of your hand. *Qiezai* noodles are not meant to be a full meal; a bowlful is the classic Chinese base of either noodles or rice used for a meal. Mai Mien Yen Tsai offers 10 classic side dishes for diners to explore as an accompaniment.

Both *qiezai* noodle options are served with *rouzao* (soy-braised minced pork, 肉燥), mung-bean sprouts, chopped chives, and a dash of soy sauce. Catering to modern tastes, no MSG is used, but time-honored tradition is followed with the noodles, with a touch of pork lard added for luster, flavor, and a creamy texture. “We minimize our lard usage,” says Ye, “but it’s a must; without it, the dish is just not the same.” The secret to the restaurant’s soup option, however, is the stock. Mai Mien Yen Tsai cooks a number of the items featured in its side dishes — chicken meat, chicken hearts, pork, pig liver, and squid — in the standard pork-bone soup, making it unusually hearty, savory, and flavorful. The key to the dry version is the special house sauce that is added directly to the dish (sauce is not standard with *qiezai* dry noodles). It is a savory/sweet mixture, leaning toward the sweet, with just a hint of sourness.

The restaurant also offers two other staple options, *mifen* (thin rice noodles, 米粉) and lardy rice. Its signature side dish is its soy-braised pork slices. The “grandfather” way is to carefully trim away all cartilage, bone, and excessive fat, something other sellers do not do, and to fry the pork for a crispy exterior. The process is time-consuming; as noted in the Michelin review above, this treat only comes to table mid-morning. Other side dishes most in demand are the cured pig liver and blanched squid.

When Ye was growing up, *qiezai* noodle shops were nigh ubiquitous in Taiwan. These days they are slowly becoming a rarity, and few are authentic, he says, because few owners are willing to expend all the time and effort required.

THE MICHELIN EFFECT – BEFORE & AFTER

The family feels deeply honored to have been recognized with Bib Gourmand status, says Ye, something that would have astounded his grandfather. “We’re always busy,” he says, “but we’ve seen a definite surge of new faces since the Michelin announcement, including tourists from

abroad.” He had noticed how night-market vendors and inexpensive eateries had been included in the initial *Michelin Guide Taipei* in 2018, but the idea that Michelin’s mystery inspectors would ever even consider stepping into his place never even crossed his mind.

Following his grandfather’s tradition, Ye posts no menu, instead greeting people at the open-front entrance as his grandfather did, showing them what’s available. This is not an issue for visitors from elsewhere in Asia, he says, who have similar-style establishments back home and have always visited in a steady stream. Westerners have tended to be a little hesitant, but many who are now showing up have obviously learned of the Michelin recommendation, and know what they are looking for. In any event, Ye says, there’s always a customer or two on hand who can help with a little English.

“We invite all friends visiting Taipei to come to pay us a visit,” he says with a smile. “It would be our great honor to let them experience the traditions of our grandfather, and to treat them to some of the true old-time tastes of Taiwan. **T**”



Even after being recognized by the Michelin Guide, Ye still runs Mai Mien Yen Tsai as he always has, and makes sure every dish retains its originality.



► Video Interview

THE OFFICIAL BIB GOURMAND REVIEW OF MAI MIEN YEN TSAI

This shop on the ground floor of a somewhat dilapidated apartment has over 80 years of history. There is always a queue lining up for their egg or rice noodles, either served in a flavorful stock made with pork bones, offal and chicken, or dressed in a sweet sauce. Side dishes such as pork offal, steamed chicken and blanched squid are also not to be missed. The signature fried braised pork, crispy and succulent, is only available after 10 am.



The qiezai noodles and side dishes remind customers of a traditional taste from the old days, which is why locals can't get enough of it.



Mai Mien Yen Tsai (賣麵炎仔)



106, Anxi St., Datong Dist.



Monday to Sunday, 8:00am - 3:00pm



Dreaming of Food in Taipei: YouTube Star Ku of Ku's Dream Shares His Love of Local Taiwanese Eats

WORDS BY

Francesca Chang

PHOTOS BY

Yi Choon Tang, *Taiwan Scene*, Yang Yen Ping

Most young 20-year-olds go to college, graduate, and work a desk job while trying to figure out what their life's passion or future career path will be. YouTube star Ku of Ku's Dream, chose to forego the stereotypical quarter-life crisis. The famed foodie, who hails from France, has already accomplished much more than the average millennial. At just 24-years-old, Ku has already traveled across the world, earned degrees from universities in France and Korea, and speaks four languages, including Korean and Mandarin, two very difficult languages for Westerners to master. His YouTube Channel, Ku's Dream, has an impressive following of over 268,000 subscribers. Now based in Taipei, Ku shares his local experiences in Taiwan through his YouTube videos, recorded in both Mandarin and Korean and with English subtitles. *TAIPEI* met up with this multilingual internet sensation on Yongkang Street (永康街) to discuss his life in Taipei and what he thinks of local Taiwanese food.



|| FOR THE LOVE OF FOOD

Ku's first taste of Taipei was when he secured an internship during his university days. Although he was still studying in Korea, he came to Taipei for three-months of work experience. Upon finishing his internship, he returned to Korea to finish his studies, and then came right back to Taiwan. The main reason? Taiwanese food. He admits that he couldn't eat Korean food daily while living there for over two years. "Korean food is really salty and really spicy," he says in one of his YouTube videos. "But for two and a half years... I felt like I couldn't take it." Thus, he returned to Taipei where he could find a variety of food - salty, sweet, spicy, sour, vegetarian and healthy choices - and where he could also accommodate his dietary restrictions with dairy-free, gluten-free, and sugar-free options.

As an adventurous eater, Ku has made multiple videos about Taiwan's local food. His love for taro, a purple, sweet and starchy root grown throughout Asia and the Pacific Islands that he never experienced until moving to Taiwan, can be seen in his YouTube video where he invites his mom to Taiwan to sample various taro snacks. At the time of the video, Ku was still living in Korea, but wanted his mother to see the beautiful island during the wintertime as Taiwan's subtropical climate was more ideal than the weather in Seoul.

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1. ***Ku has made multiple video about Taiwan, sharing his opinions on local Taiwanese food. (Photo / Yi Choon Tang)***
2. ***Taiwanese cook taro in many different ways. Taro ice is a favorite among tourists. (Photo / Taiwan Scene)***



Unlike most foreigners who travel to Taiwan, Ku can tolerate Taiwan's notoriously pungent stinky tofu (臭豆腐), as the French often eat "stinky" aged cheeses. Ku is even fond of Taiwan's thousand-year-old egg (also known as preserved egg, 皮蛋), a preserved food product made by preserving duck, chicken or quail eggs in a chemical mixture that turns the edible, egg white into a brown, translucent jelly and the yolk to a dark grey color. However, he draws the line at Kung Pao-style (宮保) thousand-year-old egg, as the combination of sweet, salty, and spicy notes of the Kung Pao flavoring are just too overwhelming for him. Not surprisingly, Ku also mentions that the French generally don't like the flavor combination of sweet and sour found in some Asian dishes.

Chicken feet (鳳爪) are also something that Ku cannot get accustomed to, especially the labor-intensive process of eating around bones, skin, and tendons, as a mere snack. He was brave enough to

try it, however, and documented the experience in one of his clips where he recruits passerby tourists from New Zealand to join the challenge.

Apart from a few bizarre food dishes, Ku remains open to much of Taiwanese culture and continues to explore and highlight the unique and captivating aspects of it in his videos. In fact, he encourages all French tourists to try a local Taiwanese breakfast shop. Every morning, these local eateries open up for Taiwan's workforce and offer pre-made sandwiches, soy milk, and coffee. These shops are characterized by a stove placed on the end of a long counter top where a chef also cooks fried eggs, fried radish cakes, hamburgers, and Taiwanese egg crepe — a thin crepe layered with an egg on top — right in front of you. Unlike France's quick grab-and-go croissant, customers can also dine in at these local eateries, read a newspaper, or chat with friends as most breakfast shops remain open until noon.



- 1 | 2
1. *Ku enjoys strolling through the streets, exploring food and experiencing the human touch of Taipei.* (Photo / Yi Choon Tang)
 2. *Unlike some foreign visitors who draw the line at stinky tofu, Ku thinks it's easier for French people to accept it since they are used to the taste of aged cheeses.* (Photo / Taiwan Scene)



|| EATING LIKE A LOCAL

Taiwan's easily accessible, 24-hour food culture and impressive amount of dining choices is a novel concept for most French people, who typically eat at set times during the day ("Gôûter time" is a snack time that occurs religiously at 4:30 pm every day) and rarely dine out. But in addition to the vast array of food options, Ku also returned to Taipei because he was touched by the hearts of the Taiwanese people. Ku cites the many times that he has asked strangers on the street for help. "It doesn't matter how good their English is," he says. "Local Taiwanese people are always willing to help visitors." He recalls fondly how strangers on the street have literally taken him to his desired destinations. And this friendly culture has also allowed Ku to experience the best of Taiwanese food. Some of the best food that Ku has discovered was recommended by strangers at a restaurant. For example, when he wasn't able to read a Mandarin menu, or asked for suggestions from the locals, someone was always willing to help. This type of experience — both with food and with people — is something that Ku has not experienced in other Asian countries.

Ku has lived in Taipei for around two years now, and his interaction with the local Taiwanese has greatly impacted his everyday decisions from where he goes to what he eats. In fact, Ku considers the lunchbox (便當) restaurants to be his favorite type of food to eat. These local mom and pop restaurants offer both to-go or dine-in lunch sets with rice, vegetables, and a meat or vegetarian entree of your choice. One of the most common lunchboxes comes with a pork chop, rice, and various sides such as a braised egg, dried tofu, and white radish slices. It is a Taiwanese staple and the most common type of lunch seen throughout Taiwan. Not only does Ku love the flavors of this local type of dining and find the lunchboxes to be a great deal, but he also stops by the lunchbox restaurants to practice his Mandarin with the shop owners. From his perspective, the people here are so friendly and patient that he even tries to learn the local Taiwanese dialect from the shop owners.



► Video Interview

|| *EATING WITH KU*

We spent the afternoon chatting with Ku at the outdoor Yongkang Park (永康公園) located smack dab in the middle of Taipei's food mecca, Yongkang Street. Parks, trees, and natural areas like these can easily be spotted throughout the concrete jungle of Taipei. Perhaps inspired by the coexistence of nature and city, Ku cheerfully shows us his own set of utensils, such as sustainable bamboo straws and chopsticks. From his viewpoint, thanks to the government's diligent efforts and the enforcement of strict disposal regulations, many people in Taiwan now bring their own chopsticks and spoons when they eat out rather than using disposable utensils, which do contribute to both the sustainability of the environment and people's health.

After enjoying the natural environment surrounding us, we ventured down Yongkang Street, home to the world-renowned and Michelin-recommended Din Tai Fung restaurant (鼎泰豐) as well as stall after stall of local street food vendors. We waited in line for the famous Tianjin scallion pancake (天津蔥抓餅), a fluffy yet hearty pancake, rolled with layers that reveal green scallions. Each slab of dough is fried and fluffed in front of you. The owners omitted cheese in Ku's pancake to accommodate his lactose allergy. Then, to satisfy Ku's craving for his favorite, taro, we purchased hand-made drinks with real taro chunks at a local beverage shop. These ubiquitous drink stands offer customers the option to adjust both the sugar and ice levels of their custom-made concoctions. Ku, of course, refused the plastic straw and used his bamboo one, instead.

|| *ADVICE FOR TOURING TAIPEI*

Ku invites tourists from around the world to visit Taipei and experience the food and culture as he has. For those coming to sample the food capital of Taipei, the best advice he can give to visitors is to "eat with a local." "Don't just read a guide book," he says. "You will miss out." With such friendly and hospitable people as there are in Taiwan, he adds that this shouldn't be hard to do. And with a large YouTube audience of mainly Taiwanese viewers, Ku has proven that this can easily be done. The young millennial has clearly made an impression on the Taiwanese people with his openness and appreciation for the island capital's unique cultural offerings. **T**





*Ku suggests that visitors eat with locals at a lunchbox restaurant to discover the delicacies of Taiwanese food.
(Photo / Yang Yen Ping)*

Classic Ice Cream Shops in Taipei

WORDS BY

Huang Yiting

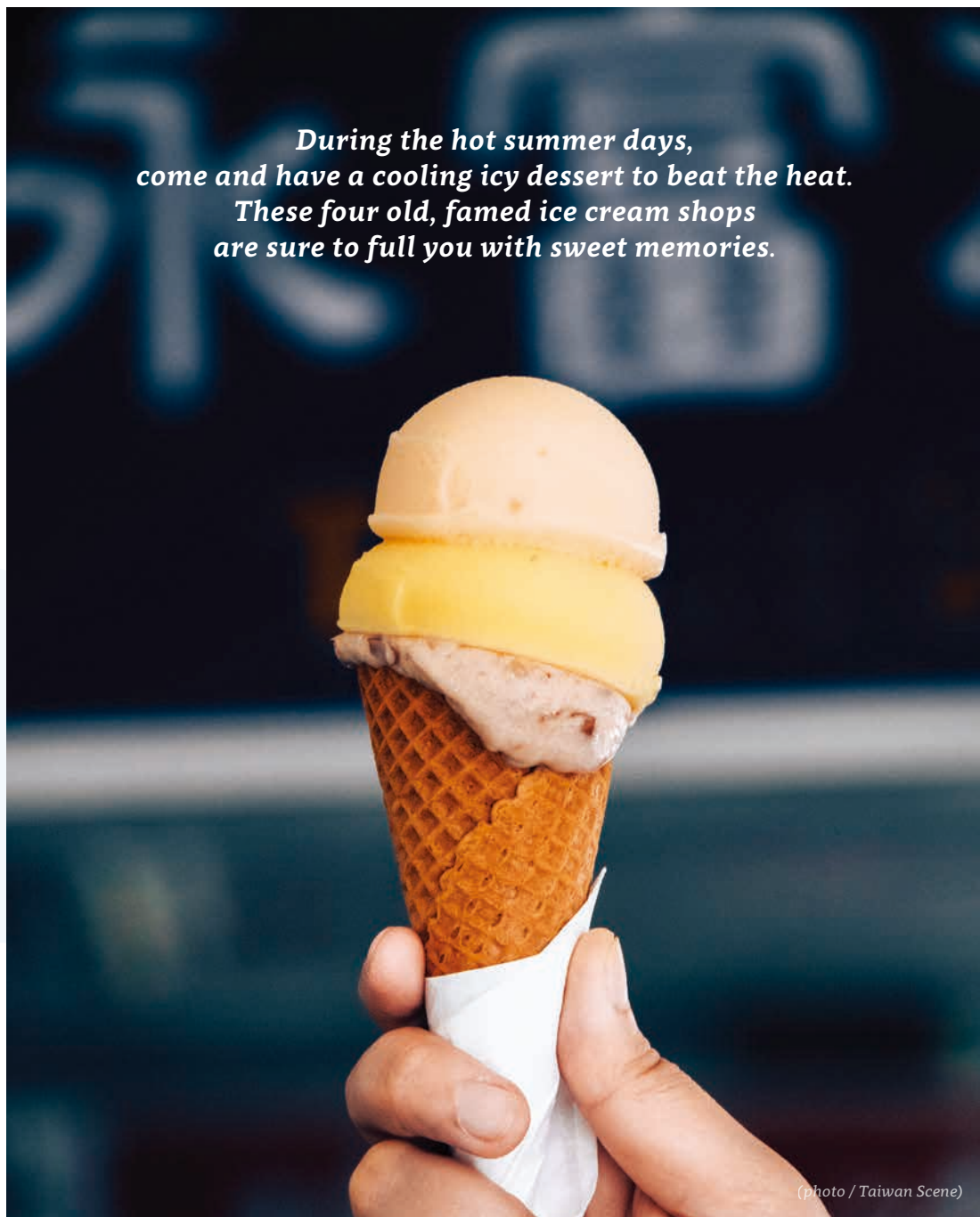
TRANSLATION BY

Joe Henley

PHOTOS BY

Lin Weikai, Yang Zilei, Dong Menghang, Taiwan Scene

*During the hot summer days,
come and have a cooling icy dessert to beat the heat.
These four old, famed ice cream shops
are sure to fill you with sweet memories.*



(photo / Taiwan Scene)



Yongfu Ice Cream in Ximending

THE TRUE ORIGINAL

In 1945, Yongfu Ice Cream (永富冰淇淋) started up as a vendor cart selling tri-colored ice cream on the street, and has since been active for more than 70 years. The small shop doesn't have fancy decorations or comfortable seats, nor does it feature exhaustive combinations of flavors. The white price list with blue text shows the nine flavors on offer. On the right, taro, red bean, and peanut are the most traditional and classic ones, and strawberry, lemon, and passion fruit on the left are relatively new. There are also egg, plum, and longan varieties, which can be only seen in very old shops. Every one of the flavors is presented in its original and natural incarnation.

In addition to scooped ice cream, Yongfu also has its own unique specialty, Pure Ice Cream Cake, which is made up of several flavors and has no spongy cake texture or cream. The simple but genuine flavor is its biggest draw.



- 📍 68, Sec. 2, Guiyang St., Wanhua Dist.
- 🕒 Sunday to Thursday, 10:00am – 10:00pm
Friday, Saturday, 10:00am – 11:00pm

Top: The shop's original decorations make customers return to the old times.

(Photo / Lin Weikai)

Bottom: Sometimes the simplest ingredients make for the most unforgettable flavors.

(Photo / Lin Weikai)



Longdu Ice Juice Expert in Wanhua

PAMPER YOURSELF WITH EIGHT TREASURE ICE

Ninety-nine-year-old antique ice shop Longdu Ice Juice Expert (龍都冰菓專業家) is not only a cherished memory from many a Taipei citizen's childhood, but also a stop that must not be missed on the way to Longshan Temple. A lot of old pictures are hung on the walls of the shop, recording its glorious history as well as the changing of the times in Wanhua over the past 100 years.

The luxurious Eight Treasure Ice (八寶冰) is the shop's signature dish. Covered with taro, peanut, cuiyuan (脆圓), tangyuan and other ingredients, this soft shaved ice gives you total satisfaction in just one bowl. The freezer full of fruits at the entrance is also a well-known feature of Longdu. The magnificent mango ice comprised of fresh and huge pieces of mango and panna cotta can cool you down the whole summer long.



- 📍 168, Guangzhou St., Wanhua Dist.
- 🕒 Monday to Sunday, 11:30am – 1:00am

Top: Longdu Ice Juice Expert has a glorious history stretching back nearly a century.

(Photo / Lin Weikai)

Bottom: The luxurious ingredients used to make Eight Treasure Ice. (Photo / Lin Weikai)

Shuanglian Sweet Rice Ball

A SYMPHONY OF SALTY AND SWEET

📍 136, Minsheng W. Rd., Datong Dist.
🕒 Monday to Sunday, 10:30am – 10:00pm

Operating for 68 years, Shuanglian Sweet Rice Ball (雙連圓仔湯) is a traditional dessert shop tourists must visit in Taipei. Hot Rice Ball, its specialty, comes in two varieties: salty or sweet, and almost every group of customers will have one before them. In order to make the rice balls in hot oil have a chewy and refreshing taste, the shop created its signature flavor through a long process of trial and error. The hot rice balls are covered with large amounts of peanut and sesame powder or nori and meat floss, and they could be tricky to swallow due to the fact that they're made of glutinous rice. Therefore, the staff will kindly give you a cup of hot tea for free to wash the rice balls down with.

All ingredients for the icy desserts and sweet soups provided by the shop are traditional. In addition to the most well-known little *tangyuan*, the soft mashed taro is a favorite of many customers as well. There are also quite uncommon materials such as longan, pineapple, and snow fungus. A huge picture illustrating all the ingredients is hung on the wall of the newly-decorated shop for the convenience of foreign tourists.



Left: The chewy hot rice balls cannot be missed, nor can the tangyuan.

(Photo / Yang Zilei)

Right: Mashed taro, a favorite of Taiwanese dessert connoisseurs, has a soft texture and a strong flavor. (Photo / Yang Zilei)

Xinfating in Shilin

THE SOFT SNOWFLAKE ICE

📍 1, Anping St., Shilin Dist.
🕒 Monday to Sunday, 3:00am – 12:00 midnight

If you want to have snowflake ice, many people may recommend an old shop called Xinfating (辛發亭冰品名店) in Shilin Night Market. It started as a sweet beans shaved ice (蜜豆冰) shop, and snowflake ice (雪花冰) is the greatest creation developed by the bosses of the family-run shop's second generation. When the ice machine starts up, the milky flakes fall into the bowl like pencil shavings. The texture of the flakes is soft, but somehow they are still difficult to melt. At a time when ice chopped by hand (using a knife) was all that was known to Taiwanese, the shop gradually gained its sterling reputation, igniting a great enthusiasm for snowflake ice.

As time passed, Xinfating pursued change, making various kinds of snowflake ice with the flavors of coffee, macha, and peanuts. And without a doubt, red bean is definitely the most highly recommended topping. No matter what the flavor, snowflake ice topped with red beans is always a fascinating feast for the senses.



Left: Snowflake ice satisfies your senses of sight and taste at the same time.

(Photo / Dong Menghang)

Right: Mango snowflake ice can cool you on even the hottest summer day.

(Photo / Dong Menghang)

TRAVEL INFORMATION

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

TAXI

Service locations: West side of the Arrivals Hall of Terminal I and west side 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: (03) 398-2832

Terminal II Arrivals Hall taxi-service counter: Tel: (03) 398-3599

PASSENGER SHUTTLE BUS

Service locations: Terminal 1 bus pickup point: Bus pickup zone at B1 Arrivals Hall. Terminal 2 bus pickup point: Bus pickup zone at the east arcade of the 1st floor Arrivals Hall.

Shuttle-service companies: Kuo-Kuang Motor Transportation, Evergreen Bus, Citi Air Bus

One-way fare: NT\$65~145

Travel time: 40~60 minutes depending on routes (60~90 minutes for Citi Air Bus, which has more stops)

Schedule: Every 15~30 minutes

TAOYUAN AIRPORT MRT

Service Locations: A12 Airport Terminal 1 Station & A13 Airport Terminal 2 Station

One-way fare: NT\$150

Service Time: First train - to Taipei 05:59 / to Airport 05:57 ; Last train - to Taipei 23:36 / to Airport 23:55

METRO TAIPEI

Service Hours: 6:00am - 12:00 midnight **Customer Service Hotline:** (02) 218-12345

METRO TICKETS



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IC CARDS

Easy Card (left) and iPASS (right) are available at MRT stations and convenience stores. Just add value before entering the system; the fare for each journey will be deducted appropriately. These cards also have an e-purse function for use at convenience stores and other authorized businesses, and for YouBike rentals.



There are three types of Taipei Fun Pass available: the Unlimited version (attractions + transportation), Transportation version (transportation only), and Classic Card version (National Palace Museum + Taipei 101 Observatory + EasyCard with addvalue function). You can visit Taipei City, New Taipei City and Keelung City within the validity of the pass.



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1 Day Pass/2 Day Pass/
3 Day Pass
NT\$1200/1600/1900



Taipei Fun Pass Transportation
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3 Day Pass/5 Day Pass/
Maokong Gondola
1 Day Pass
NT\$180/310/440/700/350



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TRAVEL INFORMATION SERVICES

Tourism Bureau, Ministry of Transportation and Communication: 0800-011-765

Information for Foreigner in Taiwan: 0800-024-111

Taipei Citizen Hotline: 1999 (Outside Taipei City, please dial (02) 2720-8889)



Visitor Information Center



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