

素人之亂 Shirōto no ran

窮人生活地圖 A Life Map for The Poor



半路貨幣、互助編與菜園 Halfway Currency, Mutual Aids Wall and Cafe Farm



土拉客菜園 Land Dyke

















半路夜食譜

Halfway Night Recipes TRIAL ISSUE

材料:花枝丸、關廟麵、前國道收費員婞韵的小魚干辣椒醬 、肉燥醬、黃瓜、小番茄

做法;花枝丸煎至略焦黃,將小魚乾辣醬與肉燥醬拌在一 起,小黄瓜切絲,小番茄剖半再對切。 關廟麵煮熟後撈起至碗、再將上述食物適量放置擺盤。

Spicy noodle with squid ball

Ingredient: squid balls, Kantō thin noodle, dried fish chilli sauce made by dismissed highway toll collectors, minced pork sauce, vinegar, cucumber, cherry tomato, radish.

Method: Mix dried fish chilli sauce, minced pork sauce noodle, vinegar in a small bowl. Finely slice the cucumber and chop cherry tomato into half, set aside. Boil chopped radish and squid balls. Take cooked squid balls and for them into golden. Drain the goodles and place them in a howl. Stir the noodles with the sauce. Serve the cucumber and tomato over the 炊飯:花椰菜、豆漿、海苔粉、日本美乃滋、少許鹽與水、用果 汁機打成泥、拌在要煮的米裡、撒上切丁的番茄入電鍋煮成飯。 2. 燉奶:洋蔥略炒鍋,加入椰奶、豆蔻、腰果粉、低筋麵粉與適量 的水·用香菇精與少許鹽調味·中火滾開後再下綠花椰菜煮熟。 3. 盛碗:煮好的飯盛上燉奶、配上苜蓿芽與炒鍋的秃珍获、最後樹

Coconut Sov Milk Risotto

上少許義大利香料與黑糊椒。

1. Cook rice: puree broccoli, soy milk, seaweed powder, Japanese mayonnaise, a pinch of salt and water with blender, then mix into the raw rice, add diced tomatoes on top of the rice and cook with rice cooker. 2. Stew milk: stir fry onions, add coconut milk, soy milk, cashew powder, flour and some water, season with mushroom extract and a pinch of salt, bring to a

boil at medium heat, then add and cook the broccoli. 3. Garnish: Pour the coconut soy milk over the rice, embellish with alfalfa sprouts and stir-fried oyster mushrooms, and finally sprinkle with Italian spices and black pepper.

1. 干貝放小魚乾高湯內浸泡後剝成絲狀 · 黑木耳泡發 · 里芋 (可用 芋頭)和紅蘿蔔切小丁·蒟蒻絲切段約2cm·前述材料先燙過。豆 摩和竹輪切約0.5cm厚備用。

2. 把置入干貝的高湯煮沸·放里芋(可用芋頭)、紅蘿蔔、蒟蒻· 竹輪燉煮後調味,再加入豆腐。 3. 滾熟後盛入碗中盛入碗中。最後撒青菜(或茴香)末與薑末即可。

食譜來源:木村正是,森林食文化工作坊的成果「森林食譜」 森林方舟藝術計劃2014 福島藝術計劃×Art Support Toboke-Tokyo

1. Put dried scallops in small dried fish broth until they soak water to tender. Take scallops out and tear them into shreds. Soak black fungus. Dice a satoimo (substitute with taro) and a carrot. Cut konjac noodles to 2cm-long, Boil all the ingredients, Slice tofu and chikuwa to 0.5cm-think. 2. Add scallops shreds, diced satoimo and carrot, koniac and chikuwa into the broth and wait them to boil. Add tofu. 3. Bring water to boil and sprinkle leaf (or fennel) and ginger over.

食材:來自台南能盛興市集‧阿公阿媽的小芋頭、酶冬瓜 豆腐乳、蘿蔔糕、自己養殖自己吃的一夜干海虱目魚。農村 障線的紫皮小地瓜。土拉客菜園油菜花。

作法:紫皮小地瓜與米熬成粥·小芋頭於電鍋蒸熟·虱目魚 洗淨免總味入烤箱200度約20分鐘·蘿蔔糕煎至兩面將集黃。 調味醬油加點蒜末、將以上食物與現成酶冬瓜與豆腐乳、以 及油菜花擺盤上桌。

Village's Special

Ingredient: from Nengshenxin Market in Tainan. Small taro from grandpa and grandma, salted winter melon, Chinese cheese, radish cake, self-farming wind-dried sea milkfish, purple-fleshed sweet potato from Taiwan Rural Front, rapeseed from Land Dyke.

Recipe: Cook purple-fleshed sweet potato and rice in one pot till the grains are broken and the congee become smooth, steam small taro in the rice cooker, roast the milkfish in the oven at 200 °C for 20 minutes, fry both sides of the radish cake to brown, add grounded garlic and soy sauce, serve all the food on one plate with salted winter melon, Chinese cheese and rapeseed.

1. 中筋麵粉加冷水和成麵糰 · 室溫中靜置半小時 · 加工成麵條 待用。鹽、醬油、料理米酒酶製豬絞肉; 榨菜切丁置入冷水中 浸泡半小時。

2. 油熱鍋後將蔥花、蒜末、辣椒末爆香; 鞭好的豬絞肉炒至變 色,依序加入辣豆罐蘸、肉末、棉草干拌炒均匀,並依個人口 味佐適量調味。

3 麵條者執源乾水分之後指入樟草肉末。

Pickled Mustard Tuber and Minced Pork Noodles 1. Add cold water into all-purpose flour to make the dough, leave for half

an hour at room temperature, process into noodles and set aside. 2. Marinate the ground pork with salt, soy sauce, cooking wine; dice the pickled mustard tubers and soak in cold water for half an hour. 3. Heat oil in wok and saute green onion, minced garlic, and red pepper: add the marinated ground pork and stir fry until the meat changes color, sequentially adding spicy bean paste, minced meat, and pickled mustard tubers. Stir fry the ingredients evenly. Add additional seasoning according

to nersonal taste 4. After noodles are fully cooked, drain water and blend in the stir-fried pickled mustard and minced meat.

1. 据用黑豬(甜·較無腥味)五花肉·煮開水入薑與蔥將肉先燙 過、肉變色後即可取出、捨棄川燙水。

 用少許油煎肉・煎到兩面都略焦黃後・加水淹鍋肉・再加 上八角、肉桂皮、調味入冰糖、胡椒粉、鹽、可依個人口味 加入大蒜、辣椒,以中小火煮開。

 煮到水低於肉一半時,再加醬油,此時肉以煮軟再加醬油 容易吸收上色、以小火收乾湯汁。

Caramel Sov Sauce Pork

1. Select pork belly cuts from black pigs (sweeter with less odor), boil the meat in water with ginger and green onions, and remove from the pot once the meat changes color. Discard the boiled water. 2. Lightly brown the meat on both sides in pan with a bit of oil, then cover

the meat in water, season it with star anise, cinnamon, sugar, peoper. salt, and add garlic, chili according to your personal taste. Let it simmer on a medium heat.

Leave to cook until the water is less than half of the meat's thickness. The meat is now tender and can easily absorb color, so add the soy sauce and cook on a low heat until the sauce thickens.



(半路夜倉譜)出版計書需要您的餐與 詳情請翻開內面

Share YOUR Recipe

<Halfway Night Recipes>, a publishing project needs your participation. Please see inside for details.

2008年野草苗運動後,在廣場相識的一群人在2009年 以共營、開放、實驗的模式經營「直走咖啡」、以空間 做為組織、開展想像、建立具有意識並且有行動力的社 群。「直走」於2012年歇業。爾後、在陌生咖啡店的 沙發窩裡、在街頭上流雕的個體們相撲、重塑彼此、於 是2014年「半路咖啡」上路了。

作為一個新計畫和全新的聚合·試團讓更多失去方向 **添言的人都可以在「半路」找到自己的位置:延續對於** 公共性的創造、「半路」以國家為喻、發展了四條具政 治企圖的路線、貨幣、互助線、草園服存食堂。

其中夜食愛更發展出店中店(國中國)的、個人/飲方的 自治版圖實踐,週期有固定的人或團體,烹調出屬於自 身背景與經驗的供餐;在這裡·食物是理念的傳遞·食 物作為一個連結介面、食物啟動任何發生的可能、甚至 是革命·並揭示我們關於生存如何選擇的價值。

(半路夜食譜) 出版計畫

張恩滿受半路空間概念的魅力所吸引,於是探尋並試著提 案;先以短駐形式進入空間與社群·採訪夜食堂大廚們做 整理編排·初步出版會譜試刊·試圖從料理的前諜推入 去理解一個人或群體的生活態度與知識經驗·推而齊後的 養成文化與政治立場,並將這個網絡拼湊起來,描繪出一 個社群意識,甚至是集體意識的鳥托邦。

About Halfway Night

In 2008, a group of people got to know each other on the occasion of Wild Strawberries Movement. In 2009, they collaborated to run the Go Straight Café as an experimental and open space for the purpose of organizing a community and taking actions. 2012, Go Straight Café closed down. Since then, individuals drifted from one café to another sitting on unfamiliar sofas till they met each other again. In 2014, Halfway Café hit the road.

Halfway Café is a project as well as a platform for those who lost in directions or languages finding their own place. In order to continue creating publicness, Halfway made an analogy of itself and a country and develops four political routes; currency, mutual aids wall, farming and night canteen.

Above all. Halfway Night Canteen bases on a concept of "a store with another store"(a country inside another country) and puts individual/nublic self-governance into practice. From Monday to Sunday, a chef of each day cooks thematic meals related to their background in-store. Here, food is a medium for delivering beliefs. It can activate any possibilities and even revolutions. I discloses values that we choose to survive.

<Halfway Night Recipes> a publishing project Chang En Man was fascinated by Halfway. She explored the proposed a collaboration. Firstly, she became resident-chef in Halfway Night canteen and got to know the community and the space better. She lately interviewed night canteen chefs and edited it for publishing a trial issue of Halfway Night Recipes in order to understand an individual/collective's attitude, knowledge, experiences as well as the culture and political position behind. Her intention was to picture a networking and portray a community conscious and even a collective consciousness of

Halfway Café http://goo.gl/r.libOc Chang En Man'work http://amaan286.blogspot.com/

周一主府 林欣怡

我在劇場界擔任編進、演員第工作、有時也兼任製作。我有個劇團 不根據游戲計,,專為學數首也見創作數創作品,目前發也擔任台北 基核節的協同管展人。工作時間不穩定、有時經來夜食堂作飯時間都 很晚了、我就很緊張、覺得自己像是經回家煮飯的職業婦女。

在存仓党限本希望大家把家裡自己多的、剩的合材或罐面帶來、看我們 可以來把它們變成什麼。辛路關於營業清顯、三個月裡,這個根決環沒 直下花管、月四县家人生活地湖小和前艇鄉「家人剩金咖啡餅」。介绍 常政政会有工作必须中,所以市会党协师力數理继名的、常需互投行 班、而代班的朋友也很有羁绑、事情就開始有鄰起來、夜食堂成為一 do no also we tell the on on tell or

朋方安任前, 古朋方安根昨任廖敦份给任政, 存金党验该建楼楼梯成一 個分寬的廢席,不管基土会求公会。土会有個助空發施,某個總錢坐在 一起吃飯:公會就比較像是集體投資的概念。像做花柱丸辣拌額、裡面 的花柱丸是矮篷劇演出結束後、公共冰箱剩下的食材、因此我沒有算在 封起春裡。在編集工作時,集體內飯總營得終別好內,而且者的人在你 而前也是得看專的事、致像家裡各各個語者衙一樣。

会带缀种简易自己—但人也罩好好吃饭。随茅室裡的小路漸漸其大水本 今建设工作, 安人—积少下京的新的通会额办?, 何我恢复社会该位惠 情景是很重要。來在食堂也有點像是一把經營共有的生活。在食堂的廚 房就像是某個家裡的廚房,它的火力將像不像徐妙店之類的專業效果, 或許正是因為這樣,每個大廚煮出來的東西,都有家庭的味道。

我有些劇場工作關注談論勞動或社會議題等,但我在夜食堂並沒有想要 用料理強烈表達什麼、對我面言那是很日常自然的事情、並且有趣。很 多事都不是一開始設定好的,但我認為它會慢慢會長出來。四月我會 遵道「险道腦白」的演出、在演出前、也預計進行险道杯子客報的提 格工作坊、就是專杯子客報播上七彩的除道糖雲、可以一口就吃掉。 我也曾做過一的有關嗅覺、味覺與情感的敵,並參考了伊莎貝、阿吉德 《泰勝》這本書。這些是我在工作上跟食物比較有直接碰觸的經驗吧。 (餘部日間,2015112)

Monday Chef/Lin Shin I

Sleep Playground" producing plays for preschool kids. I currently co-curate Taipei Fringe, My working time is irregular, so from time to time I have to rush

The initial idea for night canteen was honing that people take leftowers and redundant ingredients to Halfway Café and we make them into meals. In the first three months, we couldn't manage to realise the idea. However, the members of A Life Man for the Poor held events called "the poor's leftover curry rice" several times. Often I have temporary jobs, so I take leaves many times. I have to

Because friends come t be guest chefs and customers, we often dine together. Sometimes it works out like communal dining. Night canteen gradually turns into a shared kitchen with free-style menu. Dining together can happen by spicy noodle with squid ball for example; the squid balls were leftovers in the communal fridge after the play of tent theatre, so I didn't include it in the ingredient cost. I felt that when I eat together with other people in the tent theatre, food became much more tasty. Besides, it's important that you see the

We have rare chances to dine together with our family. However, I think a lot to me. Joining the night canteen is a similar idea of living together. Halfway kitchen isn't equipped with professional equipment and gas stove like other restaurants do. It results that all of Halfway meals taste like home cooking.

Though my theatre works concerns about social issues and labour problems, I don't have strong opinions to express in cooking. For me, everyday cooking is the performance, I will conduct a baking workshop. In the workshop, we will bake vagina-shaped cupcakes and eat them. I will pipe the rainbow-coloured icing onto the one-bite cupcakes in a shape of vagina. Another play I produced is about smell, taste and affections. I look into a book «Afrodita, Cuentos, Recetas> by Isabel Allende for reference. They are two of my works direct related

週三主府 徐巧陵

我对亲不在名,就接早我想的基础,因而影動物差生情难。呈一方面 有一次桑加朋友的廉功宜, 那是但新给的混合, 有很多太显著会的人 及盖味的食物。然而一各樣全種和電腦了我、讓我運身不自在,我無 注相像常的何在该裡金額的點著並好理全該,初需單以一條生会供報。 平常的由時、因由品在多數情況下都已被加工處理、至使我們不會腦 想起牠們本有的模樣。所以一開始吃素不是因著動物權或關於宗教之 類的原因、但數學得應該就看看。

後來開始相到,為什麼豬、牛、雞的肉可以吃、但卻不會相吃醋肉呢 為什麼有這種的區分 > 稿不好離尚我得好吃呢! 吃素一兩年後傷然強型 的格爾動物權運動國,我發現他們除了關心動物也關心著社會上各類議 题、溶油镶嵌如道有溶麻皂室格衣麻布、溶化积基嵌凹的不知道的。 业動物權可證易保使我開始接觸社會議觀的關媒。我還看了一些書照一 此是宏唱和描译证、我各国我科「细密新物、协会工业等力于工门为 然,因為這根本就是以虛傳飼養的方式對待動物並把它們者來吃。一 般人只會覺得會物好吃,多數不會去想這些會物怎麼來的,肉品除了

在我的認知裡,大多數人變要食不好內基因物類多為油面無味的容要 素食明明是可以無敵美味的!我打從心底深信!這使我決定要做出好吃 的责食以作為推審動物權的方式。下廚部聯基於於一年名前,從不會自 蜗子不知道怎麼開瓦期開始。我會用蔥、薑、蒜入菜,不過絕不用動物 性客白的食材验是了。很多料理的都沒做過, 都是华用根的; √田我均 素会油味店工作,有排金排掘各類型的金材,我把它們來到出來,一 個書團團、然後百相交叉搭配、雖然也不清楚者出來的味道如何、但就 是當就吧!如果完成不銹的料理,我也會仔细的作檢本筆記。此外,可 又可求如信息呢:於是我又因的關請營養器的相關書籍。我發現得多肉 類中的營養都可以在素食食材中攝取,且此營養是更穩定也更健康。

如果我沒有吹畫、我無法想像我現在會是什麼樣子、或許依舊不在平外 面世界發生的種種事情吧!?我媽媽以前覺得我很乖,但開始吃素後, **她觉得我攀叛逆了。不過我不覺得這是叛逆,而是更深的自我探索與自** 造。我同時也進行繪畫創作、並於最近辦了個展:有人說是孫鄉搖怪的 少女资查,但我不想刻意定位我的畫作。而想讓觀者自由聯想與詮釋。 可以資定的是,吃素與我的創作表現有絕對關聯,往後我應該會試圖記 錄下與素食生活有關的東西。(紡裝日期:2015.1.9)

Wednesday Chef / Syu Ciaoling

I have been a vegetarian for more than five years. I became one because I not a net cat and started to feel for sentient beings. Once at a friend's celebration, a joyous occasio with several like-minded people and delicious food, a whole roasted pig was present ed in front of us, leaving me astounded and uncomfortable. I couldn't imagine th idea of a celebration, of people gathered together talking about ideals and beliefs, already been processed, making us forget what they looked like originally. Therefore, my becoming a vegetarian didn't begin as an advocate for animal rights or for religious reasons, I simply thought it was worth a try.

Later I began to ponder over how pork, beef and chicken can be eaten but never cat meat? Why is there a distinction? Perhaps cat meat is equally delicious! After two years of being a vegetarian, I accidentally came in contact with the animal rights movement circle. I discovered that in addition to their concern for animals, they were I didn't know about are happening around me. In a sense, advocating animal rights served as a catalyst for my later involvement in social issues, I also poured over books way "livestock" are kept for meat production, because raising them is nothing but abusing them and slaughtering them for food. Most people only care about whether the food they eat is delicious, and seldom think about where food comes from Apart from the cruelty of the meat production process, there is also the danger of being exposed to misused antibiotics and bleach.

In my knowledge, most people are not fond of vegetarian dishes because they normally use a lot of oil and lack in flavor, but vegetarian dishes can be truly delicious! I firmly believe this from the bottom of my heart! Consequently, I decided to make delicious vegetarian cuisine as a way to promote animal rights. My cooking experience began more than a year ago, from never having used a pot and not knowing how to turn on the stove. I cook with green onions, ginger and garlic, but never with animal protein. I haven't done a lot of cooking, so I think over my recipes first, And because I work in a braised vegetarian dish shop, I also have the opportunity to acquaint myself with various ingredients. I would list them one by one, circling and matching them together Though, I am uncertain at times how the flavor would turn out, I would still try it. If it proves to be delicious, I would carefully take notes and draw illustrations. I have also asked myself: is it healthy being a vegetarian? So, I started reading books on nutrition and found that a lot of the nutrients in meat can be substituted by vegetarian ingredi

ents that are more stable and healthy at the same time.

If I did not become a vegetarian, I cannot imagine what I would be like, perhaps still indifferent to the world around me. My mother used to think that I was well-behaved, but after becoming a vegetarian, she thinks that I grew rebellious. I don't think this is being rebellious, but rather a path to deeper exploration of the self and one's creativity. I paint and draw as well and have recently organized a solo exhibition. Some say that my drawings border on humorously strange girly manga, but I personally dislike labeling my works. I like letting the viewers interpret them freely. It is without doubt that being a vegetarian correlates to my creative manifestations. In the future, I attempt to document everything about my vegetarian lifestyle. (Interviewed

週四主府 雅像系 翻譯家 池田リリイ茜藍

不是只著墨於字面上的意思、身為一個翻譯者、在翻譯軟體日益發達的 時代,我們最需要的是如何在字裡行間,去領略那些機器沒有辦法取閱

我來自日本福島的會津若松、東日本大震災後、很多的藝術家與藝術計 畫來到福島。參與協助工作時,我一方面疑惑藝術家或計劃在心態上的 可議件、以及福島被雲創作素材使用後是如何被於釋。另一方面也對意 代藝術的語言產生了濃厚的興趣。藝術的傳遞方式、讓我重新反思翻譯 的可能性。在不同的書寫與敘事轉換閱。如土地的記憶、沉默的物件、 新花的情度事如何翻譯?

311後,我們該如何去理解事物的本質,進而認識它,細數生活的滋味; 炎後在自我身心的後健路上、對飲食的執著與日俱增、料理就像是療 **条的图形。在图本的效图和专科目核下,我则必有一些综合效果整则** 其他某会整数。在台灣第一方份社会的和關係數、從其因十級目的。 材再现福島的傳統美食:這種方法使大家對食材的來源相對沒有心用 原力外, 從理性的了解到或性的體驗, 或藉由食物間格認識發揚的 企展由,由就积了支援业的影话应用。影器单寸企由准住而言, 杜朝 - 基書直線的涂然, 非語言的漫通, 跨越器閣, 資在敘非的時要上次1 中排寫溫度的股票/心質計劃。

许名项方级为, 你核在311、圆鞋价超真, 给了自己算士的服力。但曾 因為滿堂化解內心沒處的機結 , 找群分裂的兩端解液面 , 在結合傷口 的母母主心所行心体疾的观察 "我可为我们由何实体明 在就甘油口 的母母由主都留有在自我是实在知力。在1年的委员,一直在细数系统 直接的住西,就面的到内外的平衡账。像是台灣到底可看的反核原「2 原再有下一個福島, · 從第一次看到時的發型無違到釋於。或許福島由 了答键, 但我就要去规模的計的初期, 就要理解這塊土地為何需專這面 反核旗;生命抗爭的是什麼?福島啟發世界的又是什麼?

過去只為心學的人作館、單棒按享受幸福的空者過程到共馨的复数 從來沒想過今天自己會以會物來對話與傾聽。來自安平的有位作家告 訴我:「妳做的菜、有土的味道。」,這句話讓我一直惦記在心。 程度示」ロス明日初 マンしい」 急呼 温米 知道・明隆・」へ 繋在実郷政政新紀的朋方・也期許自己能緩慢地散發屬于我們的整音 與味道:雖然低調、也能持續以柔軟的身段去改變些什麼。或謝夜食 全提供了我一個分享與傳遞訊息的基地。(訪談日期: 2015.1.14)

"Thursday Chef | "Tender, Closer, Understanding" | Translator | Lily Chenran Ikeda

With an increasing number of translation software, as a translator, I understand

had its unique way of communication, which brought me to reflect on the

After 311, how do we get to understand the nature of things, to know them and refreshment preparation. It was my first time working with food, I used local was created. Dining together is the direct way to connect foreign cultures. Food

Many friends of mine consider that insistent concern on Fukushima gives me is perhaps a symbol in the present time. However, I try to understand the on this land. What does life flight against? What does Fukushima inspire the

In the past, I only cooked for my lover, I enjoyed cooking and dining, I never thought that I would have dialogues with and listening to others via food. A in mind, "雅俊系" in Japanese sounds similar to "やさしい," which means "tender, closer, understanding." I always think of my friends in my hometown

调五主府 勞動煮聯盟(小二十阿志)

小二是台南人、小時候阿德国簡繁店、所以提小就習情報廳環境經影會 物有關鄉,高中還因為無聊國同學在校園種菜。阿太曼板橋人,在傳統 市場裡長大,本來是藍外界鮮少格觸的死台北人;大學以後排觸直走咖 滑到你家:工作與學習木工。

小二:我目前在觀察一種現代人的飲食困境,大家對食物的需求被現實 環境所控制,並且反應在不同的食物供應鍵上。另外還有就是傳統食物 直份注的去值、债务人助保证综合验菜、包由综方高级等。但以条价资 有人會做了。我想藉由做飯來找尋自己記憶中的味道,並經由採買食物 是明各种劳动的美国:從領市、值轄市場或與小農市總質的東西有何不 同?當然這個計畫有很多操作上的困難,但我想說的並不是農業島托邦 中「美好生活的想像」,而比較想藉由呈現「美好生活想像生活之前的 田油、堤間如何面影洁種提管。

根在存金堂做的是便官、好吃、容易做的金物、像是越粥、菜园粮或草 题這種,且書者把價條定得各任,所以扣據材料器場和幾乎沒有赚,目 為不根實自己都質不起的東西。我們做的要不是你非得要來店裡吃才不 的那種,我們比較像長楊佛一種你在家裡也可以自己做的較本。我覺得 半路可以於顧客更多餐點如何來的故事,像小時候我家吃飯、我媽都會 - 函数認道個案或道等數量哪個親友或鄰居拿來的,所以每樣東西都是特 划的。有人的關係關闭度在。

阿志:退伍後發現廚師助理撒才大多無經驗可、便應撒上東區會婦 brunch 餐廳工作。高級餐廳都得把土司邊切除丟棄,看了就很心痛: 首和朋方在師大公園搬剩金汤對、疫辣却上司場全學本。不過也是日 為在廚房工作、發現大部份顧客其實對食物不在意、甚至有食物原封 不動退回的情形,檢起來吃還會被前輩笑。後來我覺得,連餐飲業自 己都不尊敬食物、那我還待在餐飲業幹嘛?

小二:现代人都一個人吃飯,自己煮也覺得麻烦。當初想說來夜食堂煮 飯、就是想要找大家一起來吃飯、看能否化解這種疏離、即使像半路這 被很實驗性的空間,但它畢竟選是營業場所,有一些限制,大家時間也 都不一樣、答難真的一起坐下來吃餐。

阿太:我後來思考於會這件事有個前提,就是得於同生活這件事。像海 筆子劇團那樣,剛員集體工作集體生活。(訓錄日期 2015.1.15)

Friday Chef / Labour of Cooking Alliance (Henry Yang+Felix Chiou)

Background: Henry is from Tainan. When he was little, his grandma owned a small restaurant. He was familiar with restaurant working environment and has been interested in cooking. At high school, he and his classmates once grew vegetables in the campus to kill time. Felix is from Biangiao and grew up in the traditional market environment. He was a typical Tainei city how and didn't know much about the rest of the world. Not until he got to know Go Straight Café and Haibizi in his university, his lifestyle started to derail from the normal life. Both of them learn carpentry and work in an interior decoration studio called "Take Home Carnenter" at present.

Henry: I observe the obstacle of modern eating. The food supply chain controls all our needs for food. In addition, the traditional knowledge is getting lost in generations. For instance, my grandma made pickles, rice dumplings and rice the cooking. I want to find the lost flavour in my earlier memory and to learn to tell the difference of ingredients from supermarkets, traditional markets and smallholder farmers. Of course, practically speaking, the project is difficult; but rather than showing "an imagination of a beautiful life; a utonian agriculture industry", I try to raise up questions such as "how to face the obstacles before we

see a beautiful life? I prepare cheap, delicious and easy-cook food in Halfway Night Café, like savoury portidge, radish and rice cake and turn. I price each course very low so after paying off the rent and ingredient cost. I don't earn much. I don't want to sell anything I can't afford to consume. Our meals are not exclusive; instead, we offer customers food that everyone can cook at home. I think I can tell the customers stories, just like my mom told me the story of the food on the table. She would tell me that our neighbours, relatives or friends gave the chicken and

the veggies. Everything became unique and brought you human warmth. Felix: After military service, I noticed that chef assistant requires no working experience, so I went to work in a posh brunch restaurant. I felt unhappy every time I saw they threw away the leftover toast crust. Once, my friends held a leftover party in Shida Park, I brought over all of the leftover toast crusts. Moreover, because of working in the kitchen. I found that most of the customers care little about the food they ordered. Sometimes they even didn't have a bite at all. And when I picked it up to eat, my colleagues mocked at me. Later on, I realized hat I didn't want to work in the restaurants anymore, because even people working in the food industry don't respect food.

Henry: People eat alone in the modern society and are bothered to cook. When I promised to be chef in Halfway Night Canteen, my intention was to make everyone dine together. I want to dilute the alienation. However, even in an experimental space like Halfway Night Canteen, it has its own limitation. Everyone comes and eats in different times. It's very difficult for everyone to dine

Felix: I later ponder on the concept of dining together. Residing together is a prerequisite. For example, members of Haibizi work and live together like a community.

調六主府 王丹吉

我來自北京、來台灣前前後待五年、目前念輔大宗教所。我從小就愛吃 籍、尤其是那種料签多又比較硬的样額。台北管得到的样類都是比較簡 里的數額或肉條額、額條又比較數價、所以發發開始自己供額食。

吃麵對我而言有兩個不同的面向。北方俗話說「送客數子、迎客麵」或 「上京的終子、下京的額」、南京地子也家人、第一任本於多的額、日 客则是吃水铵。吃糖其實包含一種阶望家人同來的概念。從小就看我若 **首奶奶价各种和助、耳濡目染也致食了。一般台灣家庭和條据冒頂成** 的,對整作過程可能不大執悉,像我家的話,發會比較知道不問翻答 的铅黑铅什麼,或怎麼發表麵。我覺得去麵發的針會比用發酵粉的好 吃。其他像是全事粉、麥鞋、蕃麥、玉米粉等,這些以前窮人家拿來 林代翻粉的東西也都吃過。上一代經歷過飢荒,北方沒什麼蓬萊,肉 也不能,並必須想非維法多投點主會吃飽、借得花樣也多,現代人並 T 会相 世 助 图 科 进 化 。

另一個資相認的基內額的樣子:內難過喧哗塊的忽內,五個機構的白包 職。以前看過一篇網路文章說、接册愛時不要帶女朋友吃雜:就像你不 想去想像對方拉屎的樣子。但其實我挺喜歡這樣的,因為親密關係雖但 会這些嘛,所以我反倒覺得想在一起一定事一起吃個麵。 医本袋根在半 我这种中华原州外部全部 化全工化 女物外形体 · 特女一位子女保持成功 · 明· 明音樂吃輕食的地方, 煮一些口味超重、吃起來超吵的麵食給客人 吃、結果客人都還是小心翼翼的在那裡吃麵。不過因為口味太重已經被 念過好幾次了,所以現在都很在調整味道。

在這裡份額、額鉛是便官、但配料比較貴再加上和会、一份我得賣到 100元,我要得有點者,因為周圍的朋友都比較窮。所以後來我翻發下 大關一點。像我姿姿經歷過二節和物質匿歹的生化、對生活的能度很 不一提, 在福谧的格任下首各草相到的寻生在, 跨事而也寻, 转寻为 了生存。以前吃了一堆重鹹的、勞動代謝掉也就沒事了、這種飲食習 借到了90年代以後就出现很多飲食帶來的疾病、像城市裡的人、口味 据忽延遠, pi 直被絕於厚被得然樹底, 厚湯癮, 因為牛派原力太大了 半路有很多從事計會運動的用方、我都跟大家開闢、看對方根據什麼 順便帶到一些意識形態的話題:每個人生活壓力都很大,我在嘗試怎麼 在该此對話由,用簡單的語言,提問日常觀力發落的結構。也不是忽体 就會有什麼改變·至少先觸及一些問題。(訓練日期 2015.1.10)

Saturday Chef / Wang Dan Qing

I come from Beijing but have lived in Taiwan for five years. I am currently a

amilies. Older generations have suffered from famine before and there is a shortage of vegetables and meat in the North, therefore, we had to figure out

I would also like to talk about the act of eating noodles: making a lot of noise girlfriends while dating, similar to not wanting to imagine what their other half looks like when taking a dump in the bathroom. But I quite like it, because real

Flour is cheap here but the ingredients and rent are much more expensive. I had noodles to each bowl because most of my friends are not in well-off situations.

My grandfather experienced World War II and an era of material scarcity, they topic they want to, and then try to introduce some kind of ideology into th conversation. Everyone is living under great pressure nowadays; I try to explain the structure behind daily stress by putting them into simple words through

週日主府 楊媽媽

我太安為終於老師,工作十條年後根原轄境則市,在林園開報與為第二 泰異市發。會來有食堂目的是私心想要做假給女兒吃、因為依在辛路咖 唯世出其很处,据该结照安委会。安洁被器提准在一指小路,转相设一 把者给他們吃, 洁谱的孩子验一直證据宣常很好改, 覺得很關心。這邊 的年輕人多數有在參加社運或學運、我覺得依何很累數、因為這樣政府 才會觀到一步平常聽不到的聲音。我的小孩之前在王家抗爭時,用鐵鍵 那別人鄉在一起,結果被擊擊得攀力的抬步,我在四看到蘇進那片身為 一個母親雖然很心疼難過,但還是轉點出來,到底什麼樣的政府事我孩 子用连樣的方法來提醒公平正義?

我常常在這裡碰到那些抗學被拍走的小孩。我都跟他們說:你們很厲 害,要加油!我覺得我的小孩在做很有意義的事情,可能很多小孩的 家人也不大清楚依何在倚其座。我面但小孩最早一起去寶翡巖、然後 操生、三营部落……等等,依何的签签就比較傳統,就會罵依何在幹 什麼:像我知道我的孩子參加野草莓運動,他們都在中正紀念堂那邊 住帳篷,常時有網路直播,我就在網路上一直喊話說:孩子加油!孩 子加油!喊到其他學生都回我:楊媽媽妳該休息了。

我已经沒有力氣做衝撞這種事情了,但我還可以要飯給這些衝撞的小孩 子吃。一開始我也會很擔心、經由瞭解後、覺得雖然沒辦法服他們一起 去拉搓, 但至今可以在登後支持他們, 叫他們算小心, 只要受傷不要大 嚴重、反正平常走路在路上跌倒也會烏青。不支持他們、他們在背後依 然會去做,甚至搞得親子關係緊張,支持他們有事也比較不會瞞我,讓 据子關係更融洽、我唯一的原史就是他們原保護自己。

我的食材透透都從桃園提過來,坐伽三、四十分鐘的車再轉搭計程車。 我真勤借油食、不真勤用你的大油腻、像是油蘸腿啊!紅娘肉啊、我希 望者给年輕人吹得健康。在桃園開馨廳,小孩子的媽媽找我們做營養午 餐、就是希望他们吃得健康、做便當菜要用心、要不然每天吃一樣的菜 小符會學。(紡績時間2015.1.11.)

Sunday Chef / Mrs. Yang

I used to work as a special education teacher. I needed a change in life after ten years of working so I opened a restaurant in Taoyuan to start afresh. I came to the Night Canteen because I wanted to make dinner for my daughter, the manager at Halfway Cafe, who is perpetually busy and can't squeeze time to visit me Illnon my arrival. I found that there were a bunch of kids over here so I thought I might as well cook for them all. The kids here say that my homely recipes are delicious and this made me truly happy. Most of the young people over here participate in social or student movements. I think they are extremely brave for speaking up, forcing the government to listen to a different kind of voice. When my children chained themselves together along with the other protesters at the Wang Demonstration, they were brutally carried away from the site by the police. As a mother, I couldn't help but feel sad when I saw their photos on Facebook, but I still shared the photos in the end. What kind of a government would induce my children to react in such extremes in order to

I often meet the kids who were driven out of the protest sites here at Halfway. I often tell them, "You guys are remarkable! Carry on the good work!" Many narents are nerhans unclear of their children's motives, but I think what these young people are doing is quite meaningful. At the beginning, my two kids were involved in movements at Treasure Hill, Le-Sheng, San-Ying Tribe and so on. Their father is the conventional one and can get displeased with their involvement. But when the Wild Strawberries Movement was being broadcasted on the internet and my children were living in tents at the Chiang Kai-Shek Memorial Hall. I kent posting on the internet "Go! Go kids! Go!" The other students finally replied to my nonstop posts saying, "Mrs. Yang, you really need

I no longer have the vigor to be defiant, but I can still cook for these children. I was also worried at first, but after looking into the matter, I could, despite being unable to protest, at least support them and remind them to be careful, as long as the injuries were not too serious, since we could just as easily injure ourselves by walking on the streets. Even if we didn't support them, they would still be involved in the movements behind our backs, resulting in a strained parent-child relationship. They would be less likely to hide things from you if you supported them, and make for a harmonious parent-child relationship. My only request is that they protect themselves.

I brought all my ingredients from Taoyuan, taking a thirty to forty minute ride by train and taxi. I like making braised cuisine such as braised chicken thighs and soy sauce pork, because I don't like frying things. I want young people to eat healthy. We make nutritious lunch boxes for children at their mothers' requests in my restaurant down in Taoyuan, because they wish their children could eat healthier, too. Making these lunch boxes takes a lot of consideration, because children will cry at the sight of the same foods day after day. (Interviewed on

您是否有 / 随音函我們分享的環結料理? 這個環結 並非一定要特別的草式,它可能僅是一碗湯或粥 但對您有特別的意義、並乘載您欲傳達的訊息、那 就是獨特的。

(半路布食譜)衛史食譜,内容請提供料理名稱。 作法、有圖示更好。另外談談您對食物的想法、為 何端出這道料理以及與自身的關係、簡單自我介紹 與關注的事情,以及會想對您欲分享的對象說些甚

請終上述資料 · 附上主旨寄至: amaantw@gmail.com 張恩滿收 獲選者終獲得出版會譜5份,以及半路貨幣10張。

Submit a recipe! Please include name of the dish. recines method and photo (suggested). Tell us your thoughts about food, the reason why you choose to share this recipe, your relation to the dish, a simply introduction of vourself issues you concern and anything you want to share with us.

Please email to amaantw@gmail.com The winner will be rewarded with 5 copies of cookbook and 10 billets of Halfway currencies

半路夜食譜-試刊 Halfway Night Recipes - TRIAL ISSUE

編輯|張恩滿 插圖|黃立慧

翻譯 | 陳思含、李蝶衣 特別感謝: 凱倫、楊子瑄、王子豪、蔡奉瑾、李昀 出版於《食物簽言: 思想與食物》展覽 限量發行於臺北市立美術館

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張恩滿+半路咖啡