AROUND TOWN 發光的城市 15

RESTAURANTS

TAIPEI TIMES • FRIDAY, JULY 17, 2009

Dongya Kitchen(東雅小廚)

Address: 1F, 7-1, Jinan Rd Sec 3, Taipei City (台北市濟南路三段 7-1號1樓) Telephone: (02) 2773-6799 Open: 11:30am to 2pm and 5:30pm to 9pm Average meal: NT\$500 per person Details: Credit cards not accepted On the Net: www.freewebs.com/dongyea

When a restaurant in Taipei says it serves "healthy" food, I hear alarm bells ring. The food tends to be bland and tasteless, like it is at the run-of-the-mill Buddhist vegetarian cafeteria or the latest trendy organic food shop.

While neither

vegetarian nor strictly

Dongya Kitchen serves healthier versions of organic, Dongya Kitchen classic family-style Chinese dishes. is a welcome rarity. This DAVID CHEN, TAIPELTIMES

sit-down family-oriented restaurant on Jinan Road emphasizes quality ingredients and healthier eating without compromising on taste.

A wall-sized poster shows pictures of gardens and farms from which the restaurant says it gets its vegetables and produce, as well as its antibiotic- and preservative-free seafood, pork and chicken.

Oil, salt and sugar are used sparingly. The food is lighter and not as rich compared to that served at the average restaurant that specializes in classic Chinese dishes, but still manages some homemade goodness.

Dongya's outgoing proprietor, Yu Pi-fang (喻碧芳), guided our party of eight through a menu that offered a generous selection ranging from standard recipes to some unusual items.

Yu recommended the organic peanut sprouts with dried radish (菜脯花生芽, NT\$380), which delivered on her promise of novelty and taste. The sprout heads had a familiar nutty flavor, but were light and crunchy instead of rich and oily. Stir-fried with diced dried tofu, spicy red chilis and dried radish, the dish had a nice bite and a variety of texture.

The tomato and beef tenderloin (番茄牛腩煲, NT\$380) arrived directly out of the oven in a steaming metal pot and was especially memorable. The beef chunks melted in the mouth, and a thin but flavorful brown sauce enhanced the taste of the tomato, radish and carrots in the mix.

The stewed lion's head (紅燒獅子頭, NT\$220), a fist-sized pork meatball served in cabbage soup, is a favorite among regulars, according to the menu, and it's easy to see why. The meat was lean and tender, and the broth was hearty but not too oily, as this dish can often be.

The ingredients come at a price, particularly with the "lotus leaves with non-contaminated shrimp" (荷葉無毒蝦, NT\$580), that is, shrimp farmed without antibiotics or preservatives. It came as a reasonably sized serving of 10 or so pieces of shrimp the size of NT\$50 coins on a bed of stir-fried greens. My companions looked a bit doubtful when the dish arrived, but it got finished quickly.

The atmosphere is not quite upscale. It's more Chinese minimalist done on the cheap, but well above greasy spoon. The dining area is clean, but, surprisingly, the washroom is poorly lit and run-down and doesn't quite match the restaurant's desired image.

Take note that not everything on the menu is organic. The menu clearly marks which dishes are "organic" or have "natural" ingredients.

Dongya Kitchen is a five-minute walk from Zhongxiao Xinsheng MRT Station (忠孝新生捷運站), exit No 3. — DAVID CHEN

Just In Bistro & Wine Bar

Address: 33, Ln 181, Zhongxiao E Rd Sec 4, Taipei City (台北市忠孝 東路四段181巷33號) Telephone: (02) 8771-9297

Bicycles and butterflies



he farming town of Meinung (美濃) in Kaohsiung County celebrates its unique Hakka culture this weekend with a bicycle tour and butterfly worship ceremony.

The 14th Yellow Butterfly Festival (美濃黃 蝶祭) was originally started in 1995 to draw attention to environmental conservation efforts in the neighboring Yellow Butterfly Valley (黃蝶 翠谷), once home to millions of butterflies.

Those numbers fell drastically because of deforestation tied to a proposed dam construction project in the 1990s. By the time grassroots activists successfully halted the plan, the initial groundwork had already had an impact.

Now, during peak butterfly season in May and June, only hundreds of the insects can be observed, said Hsu Kuo-ming (徐國明) of the Meinung People's Association (美濃愛鄉協進會), one of the festival's organizers.

As usual, the festival features a bicycle ride in the Butterfly Valley area and a Butterfly Worship Ceremony, a traditional Hakka prayer ritual. But the event is no longer held during the peak season so as "not to disturb" the local ecology. Instead, the ceremony, which will be held tomorrow morning, now serves as a way of "apologizing to the butterflies," said Hsu.

After the ceremony there will be booths set up by local groups to promote environmental awareness, as well as activities for children and a nature photography exhibition.

While the event still serves as a reminder of the importance of environmental conservation, it now focuses on cultural and community enrichment activities for Meinung residents and visitors.

This year organizers are placing the spotlight on Meinung's Guanglin Community (廣林社區), which neighbors Butterfly Valley. The Guanglin Community Activity Center will

A group of youths attend the launch of last year's Yellow Butterfly Festival, an annual event that takes place in the Hakka farming town of Meinung.

TO COURTESY OF MEINUNG PEOPLE'S ASSOCIATION

bybustaipei.shtml.

provide bicycles free of charge for visitors to

Bicyclists will be given tourist maps of

Guanglin created by a group of students from

Landmarks include several 100-year-old

settlers, and restored huofang (夥房), traditional

include popular local eateries serving traditional

tomorrow at 9:30am at the Shuangsi Tropical

Community and Butterfly Valley, which is a 20-

motorcycle. From Meinung, organizers say

to follow the yellow flags planted along the

to 30-minute drive from the town center.

visit www.wretch.cc/blog/heausangfee.

town's main road.

Viviparous Forest (雙溪熱帶母樹林) near Guanglin

The best way of getting there is by car or

The event runs all day tomorrow and Sunday

- DAVID CHEN

and is free. For a full schedule (in Chinese only)

FESTIVAL NOTES:

WHAT:

The 14th Yellow Butterfly Festival (美濃黃蝶祭)

WHEN:

From 8am tomorrow and Sunday

WHERE:

Meinung Township, Kaohsiung County

GETTING THERE:

Buses to Meinung leave from Taiwan Railways

Administration's Kaohsiung Train Station (高雄車站)

and Taiwan High Speed Rail's Zuoying Station (高鐵

左營車站). The trip to Meinung takes between an

hour and an hour and a half

ON THE NET:

www.wretch.cc/blog/heausangfee

The Butterfly Worship Ceremony takes place

temples, kaiji bogung (開基伯公), or roadside

altars built by earlier generations of Hakka

sanheyuan (三合院). The tourist maps also

Hakka houses similar to the U-shaped

foods such as bantiao noodles (粄條).

Meinung as part of a community project.

tour the area.

a star turn with Sona, Matt Ward and Nina; all three enjoy fantastic reputations around town for their skills and selections. The club has a newly beefed up sound system, which is just the thing for a demanding and rich sound like deep house.

2F, 97-101, Dunhua S Rd Sec 2, Taipei City, (台北市敦化南路二段97-101號2樓). Tomorrow from 11pm until 5am. Admission is NT\$350, which includes a drink.

Dominick Fresina has taken one step to achieving his goal of becoming the biggest Caucasian rapper in Asia with the release of his first mix tape. Made with help from **ZDubb**, this free one-hour mix, which comprises underground Chinese and Japanese hip-hop with English and Mandarin freestyles, showcases Fresina's any Puff Nation store. — TOM LEEMING

The hot dogs went down fast at the Oasis Pool Party on July 4.

物園), 8-2, 1st Neighborhood, Kaoping Village, Lungtan Township, Taoyuan County (桃園縣龍潭鄉高平村一鄰8-2號), tomorrow from 5:30pm until 10:30am. Entry is NT\$500 (includes a drink). Camping is available.

For directions on getting to the venue

by bus, visit www.hopingforhoping.com/

And at China White, deep house takes

Return to Paradise 4 at China White,

Meanwhile, Dom aka Fratzuki aka skills and can be had free of charge from

at Taipei Country Club (台北鄉村俱樂部), HE VINYL WOD

The mass exodus continues, sadly, as more party shakers and makers leave Taiwan. Swank crew members Matty D and Gareth **Jones** are about to depart in the next couple of weeks, plus Cap10 just left to finish his education studies.

"Taiwan has given me so much over the last seven years," said Matty D. "It is so hard for me to say good-bye but it's time for me to go. I am so grateful to everyone that shook it on the dance floor."

"I also want to give a shout-out to all those who have invited me to play at their events," said Gareth Jones. "If it wasn't for you guys, I don't think the Swank party would've even come close to being a regular [gig]."

The wheels keep on turning, though, and the party continues.

After two awesome pool parties up

both Havana and Oasis now have settled in and tomorrow it is the latter's turn. Sun, swimming, sweet tunes, stunning surroundings, great drinks: if that weren't enough of a draw, **Predakon**, all the way from LA, is down to drop some hip-hop and R 'n' B. He shares the bill with Burn Electric, an electronica duo composed of Hooker and Stevie Rox, who are followed by **DoubleD** with more hip-hop. Hooker closes proceedings on a solo stint. Oasis Pool Party at Taipei Country

Club, 1 Qingyun Rd, Taipei City (台北市青 雲街1號), tomorrow from 1pm until 9pm. Entry is NT\$350 and includes a drink.

Out of town, at the Kunlun Herb Garden tomorrow. Jungle Beats Revolution is throwing down a 17-hour gig with a 30,000watt sound system. There will be 12 DJs and nine MCs playing a wide variety of music from dub-step to trip-hop, jungle to ambient-dub.

Jungle Beats Revolution at Kunlun Herb Plant Tourism Garden (崑崙藥用植



[EVENTS & ENTERTAINMENT]

Sunshine Costa. They play tonight.

Tomorrow it's **Buona Sera**, a group

featuring soprano Chang Hsiao-ni

▶ 25, Bade Rd Sec 3, Taipei City (台北

市八德路三段25號B1). Call (02) 2579-

0558 for reservations, or visit

www.franzandfriends.com.tw for

Tonight at **Underworld (地下社會)** local indie favorite 88 Balaz (88顆芭樂 籽), electronica group Yoga Soul and punk band Damn Kidz take to the stage. Tomorrow it's noise band Shebang-a (死蚊子) and Dangzai Kongzhong (蕩在空中). On Wednesday the venue hosts electronica-rock group Macbeth and People, Roll, Run and Jump (人, 滾跑跳)

▶ B1, 45 Shida Rd, Taipei City (台北市師 大路45號B1). Call (02) 2369-0103 or visit www.upsaid.com/underworld for more information

▶ Music shows run from 9:30pm to 11:30pm on Fridays and Saturdays and 9pm to 11pm on Wednesdays. Underworld is open daily from 9pm, closed on Mondays ▶ Entrance is NT\$300 tonight and tomorrow and includes a drink, NT\$100 on Wednesday

Kate's Jazz Quartet plays tonight at Sappho de Base. Tomorrow the vibe is Spanish with Lian La Familia Flamenco (賀連華家族舞蹈). Tuesday is an open jam session. On Wednesday the Chris Stiles Jazz Trio, which plays modern jazz and arrangements of Chinese pop music, takes to the stage. The Sappho Jazz Trio appears on Thursday.

▶ B1, 1, Ln 102, Anhe Rd Sec 1, Taipei City (台北市安和路一段102巷1號B1). Call (02) 2700-5411 (after 9pm) or visit www.sappho102.biz for more information

▶ Performances begin at 10:30pm on weekends, 10pm on weekdays. Sappho

is closed on Sundays and Mondays ▶ No entrance fee

more information

► No entrance fee

and Wednesdays.

12:30am

Every Wednesday night at the **Cosmopolitan Grill** there's an open mic session hosted by Jake Stanley of the acoustic duo Stoked Pokey. All are welcome to join in. Participants receive 20 percent off drinks. ▶ 1F, 218 Changchun Rd, Taipei City

singers backed by a live band every

night. Highlights this week include

pub legend and songstress **Tiger**

Monday. Julia Peng (彭佳慧) is

another major draw who appears

zen (劉偉仁) appears on Tuesdays

Music shows run from 9:45pm to

Entrance (including two drinks)

ranges from NT\$600 to NT\$850,

▶ Minimum charge of NT\$300 on (台北市長春路218號1樓). Call (02) 2508-Fridays and Saturdays, on other nights 0304 or visit www.cosmo.com.tw for there's a one-drink minimum

more information

Exhibitions ▶ 8:30pm to 11pm every Wednesday

(張曉倪).

Tea and Coffee Towers brings

EZ5 Live House hosts Mando-pop together 22 architects from 10 countries to design tea and coffee sets. The architects were encouraged to experiment with different forms Huang (黃小琥), who performs every and technologies, the result being some pretty idiosyncratic creations that range from the minimalist to every Tuesday. Male singer Liu Weithe monumental. Taipei Fine Arts Museum (TFAM), 181. Zhongshan N Rd Sec 3, Taipei City (台北市中山北路三段181號). Open Tuesdays to Sundays from 9:30am to 5:30pm; closes at 8:30pm on Saturdays. Tel: (02) 2595-7656. On the

depending on the performer Net: www.tfam.museum ▶ Until Aug. 8 Franz and Friends (城市舞台藝文沙 龍), an upscale restaurant and An air gun, hard disk and radio are performance space in Taipei's east among the objects used to create

installations in **TranSonic** district, hosts music shows every night Weekly highlights include **Denise** Sounding Objects (超響—發聲體) Juan (阮丹青), a former pop singer The exhibit brings together seven turned piano teacher, television contemporary Taiwanese artists who presenter and traveler, and her band explore the concept of sound as a

Highlight

The Taipei International Jazz Festival, which kicked off last month. continues with outdoor performances this weekend and next. Tomorrow's show takes place at the plaza in front of the Taipei Fine Arts Museum (台北市立美術館廣場) and features **a.s.k. Trio**, a group whose members hail from South Africa, Japan and the Netherlands. The band formed when Cape Town vocalist and pianist Amanda Tiffin met and performed with Japanese composer and bassist Seigo Matsunaga in Japan. Along with Dutch drummer Sebastiaan Kaptein,

the trio is launching a new CD. The group's music centers on the voice of Tiffin, whose vocal and compositional style leans toward contemporary pop. The festival concludes next weekend at Da-an Forest Park (大安森林公園), with performances by international jazz musicians from Belgium, Germany, Netherlands and the US. For a full schedule of festival events, visit blog.yam.com/tijs2009en/article /21438676

▶ a.s.k. Trio performs tomorrow at 6:30pm at Taipei Fine Arts Museum (台 北市立美術館), 181, Zhongshan N Rd Sec 3, Taipei City (台北市中山北路三段 181號). The nearest MRT access point is Yuanshan Station (圓山捷運站)



night at the Taipei Fine Arts Museum. PHOTO COURTESY OF TAIPEI INTERNATIONAL JAZZ FESTI

▶ Free admission ▶ On the Net: www.amandatiffin. com/ask.htm - DAVID CHEN medium of creation and the many ways it can affect the listener. ▶ Galerie Grand Siecle (新苑藝術), 17, Alley 51, Ln 12, Bade Rd Sec 3, Taipei City (台北市八德路三段12巷51弄17號). Open Tuesdays to Sundays from 1pm to 6pm. Tel: (02) 2578-5630 Until Aug. 9

Cheng Shen-chih (鄭森池) retraces the lives of Chinese laborers living in the gold mining towns of California during the mid-19th century and documents his impressions through photographs in **Walking the** Grade (覓金山鴻爪). Cheng spent three years wandering through abandoned towns and traveling along railway tracks to gain a sense of the grueling life these miners lived and the places where they worked. ▶ Taipei National University of Arts — Guandu Museum of Arts (台北藝術大 學關渡美術館), 1 Xueyuan Rd, Taipei City (台北市學園路1號). Open Tuesday to Sunday from 10am to 5pm. Call: (02) 2896-1000. On the Net: kdmofa.

tnua.edu.tw Until Sept. 20

Used as a primer for teaching children the Chinese language as

Highlight

Taichung PAWS was founded in 2006 to help stray animals in the greater Taichung area, primarily by trapping, neutering and releasing them as a humane method of tackling the problem. The organization has organized a Putt 'n' Paws charity golf tournament on Sunday featuring a 12-hole mini golf course, barbecue, bar, raffle, giveaways and music from DJs Marcus Aurelius and Shorty. Proceeds from the event will go to Taichung PAWS, which works to re-home and care for stray animals, as well as expand awareness of animal rights and protest the government's euthanasia policy for homeless animals. The group, composed of both Taiwanese and foreign volunteers, is on a fund-raising and recruitment drive to expand its operations. On the Net:

well as subjects such as nature, society, history and ethics, the Thousand Character Classic is an ancient and important cultural document. The Thousand **Character Classic in Chinese** Calligraphy (千字文書法展)

provides several authentic examples of the text dating as far back as the Sui Dynasty, rendered in different styles of calligraphy.

▶ National Palace Museum (國立故宮 博物院), 221 Zhishan Rd Sec 2, Taipei City (台北市至善路二段221號). Open Tuesdays to Sundays from 9am to 5pm; closes at 8:30pm on Saturdays. Tel: (02) 2881-2021. On the Net: www.npm.gov.tw Until Sept. 25

Futurism (飆未來) displays 143 Italian paintings, sculptures, clothing and poetry inspired by the Futurists, a movement of Italian artists that celebrated technology, youth and speed.

National Taiwan Democracy Memorial Hall (國立台灣民主紀念館), 21 Zhongshan S Rd, Taipei (台北市中山南 路21號). Open daily from 9am to 6pm. Tel: (02) 2308-7111 X2350 Until Oct. 11



Skoey, one of the permanent residents at Gogoshan, an animal rescue shelter in Taiping, Taichung County, was helped by Taichung PAWS. PHOTO COURTESY OF VICTORIA TOMP

www.taichungpaws.org. For more information, send an e-mail to caroline@taichungpaws.org. Sunday from 2pm to 7pm (golf tournament begins as 4pm) at Mini Golf, 493 Dadun 7 St, Taichung City (台中市大墩七街493號). For more information call 0983-109-541 (English) or 0982-588-004 (Mandarin)

Admission is NT\$300, which includes all you-can-play golf, entry to the tournament and one drink - LAI ANYU Open: Noon to midnight; opens at 5:30pm on Mondays Average meal: NT\$900

Details: Chinese and English menu; credit cards accepted; NT\$500 minimum charge per diner

Opened last April in the East District (東區), Just In Bistro & Wine Bar is the new project of chef Justin Quek (郭文秀), who runs French restaurants in Shanghai, Taipei and his native Singapore. Just In offers French comfort food with a few upscale twists. It serves bistro basics like steak and pomme frites — but in Just In's case, the steak is premium Wagvu beef. A



Just In Bistro & Wine Bar offers hearty French fare with an upscale twist. PHOTO: CATHERINE SHU, TAIPEI TIMES

comprehensive wine list, posh but intimate setting, late opening hours and a menu with a wide range of price points adds to the bistro's flexibility as a gathering place for different occasions.

We kicked off our dinner with a double dip appetizer (NT\$120), one of Just In's daily specials last weekend. The dish came with several slices of toasted baguette to spread with two dips, one avocado-based and another that resembled refined hummus. The latter far outshone its guacamole-like companion, which was not as rich as we expected and derived very little flavor from the bland avocado. The hummus, made with delicious and fragrant olive oil, was surprisingly piquant and satisfyingly thick. Our second plate of tapas was a jar of chicken and duck foie gras pate and port wine jelly with toast (NT\$380). The pate was wonderfully silky, with the jelly lending a bit of complexity to the savory foie gras. The jar contained an abundant serving, but unfortunately came with only six small slices of toasted baguette, which meant we had to order more toast at additional cost (we had the same problem with the double-dip appetizer).

Our main courses were Just In's take on two French bistro classics, pan-roasted duck confit and sauteed mushrooms (NT\$490) and grilled wagyu rump steak with French fries (NT\$690). The duck was very good, not too salty or too oily, but still decadently rich. It was still no competition, however, for the rump steak. Meat from Wagyu cattle, originally bred in Japan, is known for its extensive marbling and superlative texture and flavor, all of which were evident in Just In's dish. The steak, cooked medium rare, cut like butter and was just as tender. The thick pomme frites were also good, but seemed almost beside the point when compared to the awesomeness of the Wagyu beef.

Just In offers a two-for-one happy hour every evening from 5:30pm to 7:30pm, but with a catch: both drinks have to be the daily cocktail. On our visit it was "Fragrance," an in-house creation that features heavy use of Midori melon liqueur and was, expectedly, very sweet. My mistake was drinking it as an aperitif, when I should have saved it for dessert. My companion, after consulting with one of the waiters, chose a glass of Chateau du Moulin 2002 (NT\$330), a French wine. It was dry and crisp, and an unobtrusive companion to the Wagyu steak.

If you are a fan of wine, make sure to ask the waitstaff for suggestions. The restaurant's manager is also a sommelier and glasses of wine start at a reasonable NT\$160.

Lunch is served from noon to 2:30pm, afternoon tea from 2:30pm to 5:30pm and dinner from 6pm to 10pm. Happy hour is 5:30pm to 7:30pm, and the wine bar is open (with tapas served) from 5:30pm to midnight. - CATHERINE SHU