

TAIPEI X STREET STYLE

▶▶ BY ABRAM SITZER



NAME: Ellin Shen (沈逸寧) **AGE:** 21
PROFESSION: Sales
MUSIC: Techno, ballads
CLOTHES: Head to toe BB Dakota

HANGOUT: Area around Taipei 101 and the boutiques on Dunhua South Road
SHOPPING MUST: Seasonal clothes and heels from VIVI

BAR: Room18, Luxy, Barcode
SUPERPOWERS: Shopping, drinking, eye for fashion
TAIPEI TIP: The MRT is really convenient; the best way to beat the traffic and get to your favorite hot spots
BLOG/WEB SITE: www.wretch.cc/album/pupuning



NAME: Jenna Pearce **AGE:** 26
PROFESSION: Head Fashion Designer for Rice Society/Teacher
MUSIC: Electro (Spykee) and hip-hop (Marcus Aurelius)
CLOTHES: Rice Society. Necklace: Mango

HANGOUT: PS Underground (B1, 37, Ln 187, Dunhua S Rd Sec 1, Taipei City (台北市敦化南路一段187巷37號B1))
SHOPPING MUST: Shoes in size 40

BAR: The Wall (這牆) for Dance Rock
SUPERPOWER: See the future a year in advance
TAIPEI TIP: Find some cool 1980s fashion at Pet Shops Girl in the East District (東區). On the Net: www.petshopsgirl.com/blog/
BLOG/WEB SITE: www.ricesociety.etsy.com, www.twitter.com/jezelda



Baba Day

The Taiwanese version of Father's Day celebrates dads with a pun

BY CATHERINE SHU
STAFF REPORTER



If you missed Father's Day back in June, here's a second shot. Taiwan's own version of the occasion this Saturday gives you a chance to redeem your sorry, ungrateful self in front of your paterfamilias. The date was selected because it falls on Aug. 8, or 8/8 and the Chinese for the two numbers, *baba* (爸爸), is a homophone for father (爸爸).

For dinner, treat your dad to a stunning view and hearty set meal at Shinyeh 101 (欣葉101) on the 85th floor of Taipei 101 for NT\$1,680 to NT\$2,280. Each set includes seven gourmet dishes, while the restaurant's floor-to-ceiling windows offer stunning views of Tamshui, Dazhi and Neihu on a clear day. If your papa suffers from vertigo or just has more continental tastes, head over to Just In Bistro & Wine Bar in the East District, where delicious Wagyu beef steak and



It's the thought that counts.

PHOTOS: BLOOMBERG

potatoes frites will set you back just NT\$690. The restaurant has a cozy but sophisticated atmosphere and an extensive wine list selected by the manager, who is also a sommelier.

Is pops a gadget lover? Then take a trip to Big Camera (相機王) right next to Shilin MRT

Station (劍潭捷運站). The store has earned kudos among Taipei photographers for its fair prices, friendly service and relaxed atmosphere. Treat your father to a shiny-new Casio Exilim EX-Z400 for NT\$8,500 or a Canon EOS Kiss X3 (the same model as the 500D), an SLR which is

capable of taking high-definition videos, for NT\$22,800.

If your daddy is a sleepy head, he might (or might not) appreciate the gift of a DangerBomb alarm clock. The Japanese gadget has three cables (in appropriately bomb-like primary colors) that must be reconnected in the correct order to turn the alarm off. If your *baba* fails his mission, DangerBomb will unleash a really annoying exploding noise. This auditory nightmare can be your beloved father's for just NT\$1,250 from Hands Tailung.

Rather not risk being disowned? Then consider a sleek and useful cast iron teapot from Japanese designer Hisanori Masuda, available for NT\$6,000 to NT\$12,800 from smith&hsu. The modern teahouse, which combines tea-drinking traditions from England and Asia, sells a well-curated selection of wares and premium tea leaves.

ADDRESSES:

SHINYEH 101 (欣葉101)

Taipei 101 (台北101), 85F-1, 7, Xinyi Rd Sec 5, Taipei City (台北市信義路五段7號85樓之1)
Telephone: (02) 8101-0185

JUST IN BISTRO & WINE BAR

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

BIG CAMERA (相機王)

10, Ln 404, Wenlin Rd, Taipei City (台北市文林路404巷10號)
Telephone: (02) 2880-2887
On the Net: www.bigcamera.com.tw

HANDS TAILUNG (台隆手創館)

Breeze Center (微風廣場), 6F, 39, Fuxing S Rd Sec 1, Taipei City (台北市復興南路一段39號6樓)
Telephone: (02) 8772-1105

On the Net: www.hands.com.tw for other locations

SMITH&HSU

33, Zhongxiao E Rd Sec 5, Taipei City (台北市忠孝東路五段33號)
Telephone: (02) 2747-4857
or
103, Minsheng E Rd Sec 3, Taipei City (台北市民生東路三段103號)
Telephone: (02) 2546-6088
On the Net: www.smithandhsu.com

Savory rice cake

Lin Chih-hsin (林致信), National Kaohsiung Hospitality College's Chinese Culinary Arts Instructor (國立高雄餐旅學院中餐廚藝系講師), introduces a Taiwanese culinary staple, savory rice cake:

"While the most common savory rice cake is white, drenched in soy sauce and contains dry radish, the ones in the south, especially those in Tainan County, are loaded with meat chunks and dried meat. When these ingredients are used, the rice cake appears light brown. Black savory rice cake contains more pork chunks, salty preserved egg yolk, regular egg, dried meat and mushroom."



Upper left: White savory rice cake.



Left: Black savory rice cake.

PHOTOS: TAIPEI TIMES

Madou Savory Rice Cake

(麻豆碗粿助)

Lee Kun-chin (李崑進) says his father used to hawk Zhu Madou savory rice cake, but never passed down his secret recipe, so Lee took 10 years to develop his own version.

It's 3am, and cooking aromas waft from the kitchen — shopkeeper Liang Yu-yeh (梁玉葉) and her son Lee Wen-kai (李文凱) are busy making savory rice cake. They stir-fry onion, dried shrimp and dried meat, and use soy sauce to marinate pork, mushroom and salty preserved egg yolk. Next they take the rice, grown along Zhuoshui River (濁水溪), grind it into rice milk and add soy sauce and cornstarch as thickening agents.

Diced mushrooms, salty preserved egg, pork chunks, and dried meat are added to the serving bowls and the rice milk poured over. A wooden stick is used to rapidly stir and mix the ingredients into the rice milk. Then the 220 bowls are carefully sealed and steamed.



Top: Before dawn, Lee Kun-chin sets off on his tricycle, which is laden with savory rice cake.

PHOTOS: TAIPEI TIMES

Madou Savory Rice Cake

(麻豆碗粿助)

ADDRESS: 29-1 Zhongzheng Rd, Madou Township, Tainan County (台南縣麻豆鎮中正路29之1號), inside Madou Central Market (麻豆中央市場內)
TELEPHONE: (06) 572-0883
OPEN: From 5:30am to 12:30pm



Yen-shan Savory Rice Cake

(炎山碗粿)

This 38-year-old savory rice cake stand is run by He Li-hua (何麗華), who took over the business from her husband, He Yen-shan (何炎山). Besides dried shallot and pork slices, this shop uses regular boiled egg in its recipe. The dish pairs well with milkfish, pig intestine soup, or sparerib soup.

He Li-hua demonstrates how to eat savory rice pudding.

Using the side of a fork, scoop out a small portion of the cake and with the other hand, pour soy sauce into the opening.



Salty rice cake is best eaten fresh and paired with wonton soup.

PHOTOS: TAIPEI TIMES

Yen-shan Savory Rice Cake

(炎山碗粿)

ADDRESS: Across from 80-8 Zhongzheng Rd, Madou Town, Tainan County (台南縣麻豆鎮中正路80之8號斜對面)
TELEPHONE: 0913-533-807
OPEN: From 5am until the cakes are sold

